

Schaubel Zup (Green Bean Soup)

*A classic Mennonite tradition at this time of year!
This recipe comes from my mother-in-law and it's
one of my family's favourites at this time of year!
The flavours of fresh garden vegetables are robust!
Enjoy! ~ Carolyn*

INGREDIENTS & DIRECTIONS

This soup is best done with smoked meats such as **Farmer Sausage** or **Smoked Pork Hock**. My family prefers farmer sausage for this particular soup.

- 1 pkg Ungers Farmer Sausage

Put meat into large stock pot and fill with approximately 4-6 quarts of water. Bring to a boil. Boil for at least an hour.

Then add:

- 2 parts Green Beans - cut into ½" pieces
- 1 part Potatoes - cubed
- 1 part Carrots - chopped
- 1 medium Onion - chopped

Simmer for 1 hour.

Then add:

- 1 Bay Leaf
- 1 small bunch fresh Summer Savoury
- 1 small bunch fresh Parsley
- 8-10 peppercorns
- Salt to taste

(I put all herbs & peppercorns into Spice/Herb Mesh Infuser as my kids don't like stuff floating around in their soup ;).

Simmer for another 20-30 mins.

Splash with some sweet cream and serve. Always goes well with fresh buns or bread. Grandma was always good for providing this part of the meal ;). ENJOY!



Photo from Mennonite Girls Can Cook

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