

Creamy String Bean Soup

1 lb, fresh string beans or (can of green beans)

Salt

½ pint sour cream

1 tsp. vinegar

1 ¾ quarts of water

3 tbsp. flour

½ tsp. sugar

Cook string beans in salted water.

Mix sour cream and flour until mixture is smooth

After beans are cooked until tender pour sour cream/flour mixture over it and add vinegar

Cook until soup comes to a boil.

Serve hot