



# Recipe from the Cheyenne Botanic Gardens

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## **Hungarian Cream of Green Bean Soup**

Provided by Ann Smith

3 c chicken stock or broth  
1/2# fresh, 10 oz frozen, or one can green beans (drained)  
2 small potatoes, peeled and quartered  
1/2 large onion, quartered  
1/8 tsp. pepper, salt only if stock is unsalted  
1/4 stick butter or less (optional)  
2 T fresh dill or 1 tsp dry  
1 small garlic clove  
Juice of 1/2 lemon  
  
1/4 c sour cream  
sherry if desired

Combine stock, beans, potatoes, onion, s and p, butter, dill, garlic and lemon.. Bring to boil, reduce heat and cover. Cook till soft (about 20 minutes.) Blend - stir in sour cream and cook on low until heated through. Add sherry if desired.

Can serve with sliced wiener - bits of sliced pastrami - dollop of sour cream