

Čušpajz od zelenog graha (mahune)
Croatian Green bean soup

Prepare a broth with:

- 1 medium onion cut in half or quartered
- 1 or 2 smoked ham hocks

Once the meat is tender, add:

- 1 lb trimmed green beans (yellow wax beans are also good)
- 4 waxy potatoes, peeled and cut in chunks
- A couple stalks of dill

When the potatoes and beans are tender prepare a medium brown roux (“zafrig”) with:
Flour and lard

Optionally, once the flour has begun to brown add to the roux:
some grated onion (a couple of tablespoons full)

Stir the hot roux in to the soup and let it cook for about 5 minutes. Add:

- 1 -2 tablespoons of chopped fresh dill
- 1 tablespoon (or more) white vinegar

Taste for salt, adding it if needed.

Serve hot. Garnish at the table with:

- Sour cream

The soup should have a distinctly smoky, and sour flavour, and enough dill to taste it.

Do NOT be tempted to add tomatoes. A sprinkling of Hungarian paprika can be use to season the soup, but it’s really more of a distraction.

Garlic isn’t added, but it may already be present in the smoked ham hocks.