

Finnish Summer Soup

SUBMITTED BY: Maryanne

“This soup should be made with fresh vegetables. Serve with a bread and cheese platter as they do in Finland. If you can't get fresh shelled green peas, use 1 (10 ounce) package of frozen tiny green peas.”

SERVINGS: 4

INGREDIENTS

2 cups water
5 small potatoes, peeled and halved
1 teaspoon salt
1/8 teaspoon ground black pepper
2 tablespoons butter
6 cups green onions, cut into 3 inch lengths
12 baby carrots
1 1/2 pounds fresh green beans, cut into 1-inch lengths
2 cups fresh shelled green peas
2 cups half-and-half
3 tablespoons all-purpose flour

DIRECTIONS

Heat water to boiling in a medium pot; add potatoes. Reduce heat and simmer until potatoes are tender, approximately 15 to 20 minutes.

Add salt, pepper, butter, onions, carrots and green beans; simmer until tender then add peas.

In a small bowl, stir together half-and-half and flour until smooth; stir into the simmering vegetables.

Cook, stirring constantly until the soup is slightly thickened. Serve immediately.