

## Kartoflanka z boczkiem Potato Soup with Bacon

1½ lbs potatoes, peeled, sliced  
1 medium carrot, sliced  
7 cups beef broth  
¼ lb bacon, sliced  
1 large onion, sliced  
1 Tbsp flour  
Salt to taste  
1½ Tbsp chopped green parsley  
6 small green onions, sliced

Cook the potatoes and carrot in boiling broth for 30 minutes

Fry the bacon with the onions until golden. Add to the soup with half of the drippings.

Add the flour to the rest of the drippings. Fry until golden, dilute with soup liquid. Add to the soup, bring to a boil. Season with salt, add green parsley.

Serve in heated cups; garnish with green onions.

Serves 10