

Krumplileves **(Creamy Potato Soup with Sausage)**

Ingredients:

Potatoes	4 large
Bende Csabai - Hungarian Style Salami w/ Paprika	0.8 lb
Oil	6 tbsp
Flour	4 tbsp
Sweet red paprika paste	2 tbsp
Sour Cream	1 Cup
Celeriac Root	1
Salt & Pepper	to taste
Vinegar	to taste

Directions:

1. Peel, clean & cut potatoes in mouth-sized cubes. Slice & add sausage. Chop celeriac (if I can find any) into 8 robust pieces. Add 3 times as much water, salt, pepper & bay leaves. Bring to a boil until potatoes are soft (~15 to 20 minutes). Add more water if necessary.
2. Prepare the roux "rantas". Heat oil in pot, add flour stirring constantly. Too much flour will make it lumpy.
3. After 1 – 2 minutes of searing, take off burner, cool some; then add paprika – just enough to give a nice red color.
4. Blend some of the roux slowly with the potatoes.
5. Take some of the gravy from the soup and mix with the sour cream. Add to the soup, stirring in slowly, then bring to a boil once more.
6. Adjust with some vinegar and salt & pepper if desired...and additional water if necessary.