

Potatoes sour soup



Potatos (sauer) soup

1 kg potatoes, cubed
250 g soup vegetables (onions, carrots, peppers, parsnips, celery, etc.), chopped
2 tomatoes, finely chopped
1 teaspoon paprika powder
lemon juice, to taste (optional)
lovage/parsley
2 tablespoons olive oil
salt, to taste

Cook the potatoes together with the onions, in enough water to cover.

When the potatoes are half cooked add the other vegetables. Cook for 5 minutes then add the tomatoes.

When the tomatoes are cooked add the lemon juice and more water, the paprika powder and salt to taste.

Garnish with fresh lovage/parsley and olive oil.