



Ingredients:

5 tomatoes, coarsely chopped
1 large onion, sliced
1 tablespoon of butter
1 parsley (root)
1 carrot
1 stock of vegetable bulion (or chicken leg instead)
rice
¼ small celery (root)
6 cups of water
Some meat- the best is chicken (Vegeta instead is good too)
salt to taste
1/2 teaspoon sugar
1/2 small cup sour cream
1 tablespoon fresh parsley, chopped

Directions:

Boil the chicken or whichever meat you have. Take out meat and in the same pot place the tomatoes, onions, celery, parsley, carrot, stock of bulion, butter and 1 cup water in a sauce pan and cook until the vegetables are soft.
Place in a soup pot, add meat (or vegeta) and heat.
Add salt to taste and sugar and bring to a boil.
Remove from heat and add sour cream.
Serve with cooked rice or croutons.

