

Mississippi Serbian Soup

Ann Gresham - Indianola, MS

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Yield: 10 to 12 servings

*6 cans (10-3/4 ounce ea)
cream of potato soup
1 pound grated ham
1/2 grated onion
1/2 bunch grated parsley
4 cups sour cream
2 cups water
1 small head grated
cabbage
1/2 cup chicken stock
10 dashes white pepper
lemon juice*

Preparation Time: 10 minutes

Cook Time: 20 minutes

In a large soup pot, combine the soup, ham, onion, parsley, sour cream, water, cabbage, chicken stock, pepper and lemon juice.

Cook on low heat until hot. DO NOT BOIL.

Best when served with a salad.

Per Serving (excluding unknown items): 2451 Calories; 207g Fat (74.9% calories from fat); 41g Protein; 115g Carbohydrate; 5g Dietary Fiber; 438mg Cholesterol; 7582mg Sodium. Exchanges: 0 Grain(Starch); 30 Vegetable; 3 Non-Fat Milk; 41 1/2 Fat.