

RECIPES IN KANSAS HISTORY

Sour Soup

Rich soup with beef and butterballs

2 pounds boiling beef	2 medium chopped onions	1/2 cup vinegar
1/2 cup mixed pickling spices	8 medium chopped potatoes	2 cups sour cream

Butterballs

7 cups bread crumbs	1/2 teaspoon allspice	5 eggs
1/2 teaspoon salt	1 to 1 1/4 sticks softened butter	

Mix together well in large bowl until texture is consistent. Form into marble-sized portions. Can be frozen for later use.

Place pickling spices onto square cloth and tie securely into a pouch. Place beef and pouch of spices in about 6 cups of water and cook just until meat is tender. Remove meat, cut into bite-sized pieces, and place back into the broth. Add enough water to make 6 cups of broth. Cook onions and potatoes in the broth until nearly done. Add butterballs and continue cooking without stirring and watch until the mixture starts to clabber. Remove from heat and serve. Vinegar may be added to taste.