

Paprika Lamb Soup

Adapted from *Saveur*

Serves 8:

Ingredients

1/3 cup canola or vegetable oil

1 1/2 pounds lamb shoulder, cubed

2 spanish onions, chopped

8 garlic cloves, minced

2 bay leaves

kosher salt and freshly ground black pepper

4 tablespoons sweet Hungarian paprika (or hot, if you dare)

8 cups water

2 russet potatoes, peeled and cut into 1/2" dice

1/2 pound green beans, trimmed and cut into 1" pieces

1 1/2 cups sour cream, plus more for garnish

4 tablespoons flour

2 tablespoons minced fresh dill

Preparation

In a large soup pot or dutch oven, heat oil over medium high heat.

In batches, brown the lamb in the pot, until nicely caramelized on all sides.

Using a slotted spoon, remove the meat to a plate as it finishes cooking and set aside.

Add onion, garlic, and bay leaves to pot and season with kosher salt and freshly ground black pepper.

Cook until translucent, stirring often, about 15 minutes.

Place the lamb back in with the onions, and add the paprika.

Pour 8 cups of water into the pot and bring it to a boil.

Reduce the heat to medium low, cover, and simmer the soup for about 20 minutes, stirring occasionally.

Stir potatoes and green beans into pot.

Cover and cook for 15 minutes more, until lamb and vegetables are tender.

In a small bowl, mix together flour and sour cream until smooth.

Add to the soup, stirring until incorporated.

Warm through, about 10 minutes.

Remove bay leaves.

Taste and adjust seasoning, if necessary.

Ladle soup in bowls and garnish with a dollop of sour cream and a sprinkling of freshly minced dill.

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