

YINZER YUMS OF YESTERYEAR

BEER SOUP



INGREDIENTS

- 1 qt. beer
- 6 egg yolks
- 3/4 cup sugar
- 3/4 cup cream
- 1 tsp. cinnamon
- 1/4 tsp. pumpkin pie spice

PREPARATION

Pour the beer into the top of a double boiler. Beat the egg yolks in a medium-sized mixing bowl. Add the sugar and cream, stirring until smooth. Add the mixture to the warm beer before it begins to bubble. Stir every few minutes. Lower the heat so that the water in the boiler is only just bubbling. When the soup begins to thicken, add in the spices and serve immediately. Makes 6 servings.



ORIGINAL RECIPE - SIMPLE GERMAN COOKERY. 1965