

Hungarian Potato Soup

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| 3 tbsp lard or bacon grease | 1 chopped jalapeño |
| $\frac{2}{3}$ cup finely chopped onion | 14- $\frac{1}{2}$ ounce can stock |
| 1 tsp finely chopped garlic | 1 tbsp smoked paprika |
| 2 lbs potatoes | 1 tsp salt |
| 1 lb semisoft smoked sausage | $\frac{1}{8}$ tsp caraway seeds |
| 1 medium tomato, puréed | pinch of black pepper |
| 1 finely chopped red bell pepper | $\frac{1}{2}$ cup Greek yogurt |

Heat the lard in a saucepan, then add the onions and garlic and sauté until lightly colored. Pour into the crockpot. Chop the potatoes into quarter-inch slices and put in crockpot. Stir the remaining ingredients except the yogurt in as well, and set the crockpot on low for 8-10 hours.

Serve topped with a tablespoon of Greek yogurt.

Adapted from the *Cooking of Vienna's Empire* (1968).