

Passy Caraway Soup

1 tbsp flour	4 cups water
1 tbsp butter	salt
1 tsp caraway seeds	pepper

Brown the flour in the butter in a saucepan, stirring constantly. Add the caraway seeds and sauté for a minute or two until they become aromatic and crackle. Pour the water over them slowly, incorporating into the roux. Add salt and pepper and simmer, covered, for about ten minutes.

Serve with croutons if desired.

Adapted from *Esquire's Handbook for Hosts* (1949).