

Polish Dill Pickle Soup

Yield: 7 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/polish-ethnic-duck-blood-soup-recipe>

Ingredients:

- 1 pound beef neck bones
- 1 cup mixed vegetables
- 2 cups dill pickles diced
- 2 quarts water
- 2 cups diced potatoes
- 3 tablespoons all-purpose flour
- 1 cup milk
- salt to taste

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 45 milligrams
4. Fat: 11 grams
5. Fiber: 1 grams
6. Protein: 15 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 590 milligrams
9. Sugar: 3 grams
10. TransFat: 0.5 grams

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