

Consommé Olga

Ingredients:

1 lb lean ground beef
½ cup chopped celery
½ cup chopped onions
½ cup chopped carrots
½ cup diced tomatoes
½ cup chopped parsley
5 egg whites beaten
8 cups beef broth
½ teaspoon dried thyme
12 whole peppercorns
1 bay leaves
1 whole clove
Salt, pepper (½ teaspoon each)
1 chopped scallion for garnish
¼ to ½ cup port wine



Instructions:

Combine beef, vegetables and tomatoes in a soup pot. Whip egg whites until frothy, then add to pot. Mix. Add beef broth, mix well. Add spices and seasonings to soup. Stir. Bring mixture to a gentle boil. Stir occasionally.

Gently simmer approximately 60 minutes. The beef and vegetable mixture will eventually harden and rise to the top. Do not stir after this has happened. Break a hole in the beef mixture to allow broth to bubble through. Strain. Return pot to stove.

Add ¼ to ½ cup port wine. (To taste)

Adjust seasoning. Place a few cooked baby shrimp or sliced small scallops in each bowl before adding liquid. Then sprinkle a little chopped scallion on top as garnish. (If you would like to degrease the consommé, simply leave in fridge (after straining) overnight, then skim off any fat that has risen to the surface in the morning.) Serves eight

From the Titanic Murder Mystery Dinner at <http://www.printablemysterygames.com>