



## Beer Soup

In keeping with the motto “Liquida non frangunt ieiunium” (liquids do not break the fast), beer soup became one of the favorite dishes of the Christian Lenten season. Strictly speaking, Christians are not allowed to consume meat or alcohol after Ash Wednesday, but because beer was considered a staple in former times, it was not affected by the ban on alcohol. Consequently, beer soup was a popular dish, one served to adults and children alike.

### For 4 servings:

2 eggs  
¾ quart (liter) milk  
½ quart (liter) beer  
2 teaspoons flour  
white bread  
lard

### Instructions:

Combine the eggs with 1 cup of milk and the flour and beat to obtain a smooth mixture. Then add the remaining milk and the beer and stir over heat until the mixture begins to thicken. However, do not let the soup boil, as this will cause the eggs to curdle. Cut the white bread into cubes and fry in the lard. Sweeten the soup to taste and serve poured over the bread.

