

# Hungarian Egg Drop Soup "Tojasleves"

1 med onion coarsely chopped  
4 large eggs  
1 Tbsp. paprika  
2 Tbsp. flour  
4 Tbsp butter  
4 beef hotdog  
1 tsp. sugar  
5 cups water  
salt to taste

- 1 In a soup pot, sauté the onions in butter
- 2 Add 2 tablespoons of plain flour and toast it for 1-2 minutes until starts to brown
- 3 Slowly pour about 2 cups of hot water into your soup and stir, it will thicken up.
- 4 Mix well.
- 5 Slice up the hotdogs
- 6 Pour in the rest of the water add the hotdogs and a tablespoon of sweet paprika.
- 7 Bring it to a boil.
- 8 Beat 4 eggs with a little bit of salt in a small bowl with fork. When the soup is boiling, slowly pour the eggs into the soup while stirring with a wooden spoon.
- 9 Boil for two more minutes.
- 10 In the end you can add vinegar (optional) and sugar.
- 11 Season salt and pepper before serving.

Servings: 3  
Yield: 4

## Degree of Difficulty

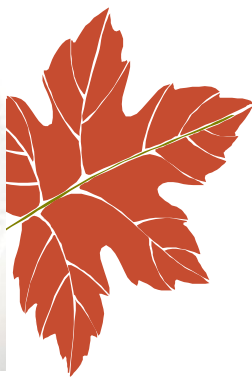
Degree of Difficulty: Very easy

## Cooking Times

Preparation Time: 5 minutes  
Cooking Time: 10 minutes  
Total Time: 15 minutes

## Nutrition Facts

Serving size: 1/3 of a recipe (23.3 ounces).  
Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.  
Nutrition information calculated from recipe ingredients



◀ Back |

Amount Per Serving	
<b>Calories</b>	630.16
Calories From Fat (63%)	397.54
% Daily Value	
<b>Total Fat</b> 44.78g	<b>69%</b>
Saturated Fat 10.34g	<b>52%</b>
<b>Cholesterol</b> 306.8mg	<b>102%</b>
<b>Sodium</b> 1100.46mg	<b>46%</b>
<b>Potassium</b> 403.52mg	<b>12%</b>
<b>Total Carbohydrates</b> 34.93g	<b>12%</b>
Fiber 1.62g	<b>6%</b>
Sugar 3.62g	
<b>Protein</b> 23.53g	<b>47%</b>

<http://www.hungariancooking.com/>

