

Grandma's Rivells Soup



I use 3 crosscut Hind Shank.



Beef Bouillon



Onions



Various seasonings -
whatever looks good.



Simmer for about 1.5-2
hours.



Place the meat in a bowl
with ice water. Break the
meat apart by hand back
into the pot.



Make the rivels with about 3 eggs and flour.



Mix until the rivels are flakey. This was the hardest to get right. It's still not exactly like grandma's, but I'm getting very close.



Add the rivels little by little keeping the soup at a full boil.

Simmer about 20 minutes and enjoy!

How's that for an easy soup?