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### **Ingredients:**

6 cups vegetable stock or chicken stock or beef stock

4 large dill pickles, shredded

1 thinly sliced carrot (optional)

1/2 cup pickle juice, from the pickle jar

2 1/2 cups potatoes (small cubes)

2 tablespoons instant flour

1 egg (optional)

chopped fresh dill

chopped fresh parsley (optional)

1 cup lean pork, cooked, shredded (OPTIONAL!)

sour cream

salt and pepper to taste

### **Directions:**

In a large saucepan or soup pot with cover, combine stock, carrot, dill, parsley, pork and potatoes. Bring to a boil, reduce heat and cook covered, over low heat until potatoes start to get soft (at least 20 minutes). Incorporate the pickles and pickle liquid and cook together for another 20 minutes.

Mix flour with 2 tbsp water and add to broth. Bring to a boil and remove from heat.

Combine egg, sour cream and butter and stir into broth.

Return pot to the stove and heat through without boiling. Season with salt and pepper. Garnish with extra sour cream and/or dill.

Smacznego!

## Dill Pickle Soup (Zupa ogorkowa)

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Notes: Below are pictures of same soup made differently each time. First one was made with meat, carrot and dry dill. Second soup was made without meat, sour cream and carrot, plus I used fresh parsley and dill (you may see a tiny bit of carrot in the picture, but it is just leftover from the bulion). Experiment with amount of ingredients and find combination which tastes best for you. Season always to YOUR TASTE (:









