

Polish Dill Pickle Soup

(zupa ogorkowa)

8 cups chicken or vegetable stock

1 pound peeled and quartered potatoes

2 large peeled and diced carrots

1 large peeled and diced parsnip

6 shredded dill pickles

1 cup sour cream

Chopped fresh dill

Preparation:

1. In a large saucepan, bring stock to boil. Add potatoes, carrots, parsnip and celery. Return to the boil, reduce heat and simmer until vegetables are tender.
2. Add pickles. Temper the sour cream by adding a few ladles of hot soup and whisking constantly. Transfer the tempered sour cream to the soup and heat through. Serve hot with chopped fresh dill.