

Dill Pickle Soup – Zupa Ogorkowa

Ten cups of chicken or vegetable broth (for chicken broth Knorr brand – Chicken Flavor Bouillon is highly recommended)

Eight medium carrots grated

Five nice sized potatoes diced

Six to eight good sized dill pickles grated (Claussen Brand, Kosher Dills are highly recommended)

One cup diced button mushrooms (optional)

Three tablespoons of dried dill weed (or fresh to taste)

One cup of sour cream

Begin by bringing broth to a rolling boil. First add potatoes, let boil at least 8 minutes. Then add carrots, dill pickles and mushrooms if desired. Continue to boil for an additional 5 minutes. Next, reduce heat to simmer and let cook for about 45 minutes. Finally, reduce heat to lowest level, and when soup has cooled a bit begin to add sour cream slowly and whisk as you add. Last add dill weed. I suppose soup could be thickened with flour or corn starch if desired. But I think its best with just the slight thickening that comes from the sour cream. You may adjust this recipe as you like by perhaps adding more sour cream if desired, or more of the potatoes, carrots or pickles. Some people don't like the mushrooms, but for the most part Polish people love mushrooms in anything! The name for this soup comes from the Polish word *ogorek* which is actually translated cucumber. Soup is basic to the Polish diet and to any complete Polish meal. The number of Polish soups to be experienced when visiting Poland is abundant. They are made not only from practically ever vegetable known and every meat stock, but also fruit and even fish!