

(Polish) Dill Pickle Soup

INGREDIENTS:

- 2 oz. dill pickle
- ½ - 1 package potato pearls
- ¼ cup matchstick carrots
- 1/8 cup sour cream or plain yogurt
- 1 chicken bouillon cube
- ¼ tsp. Old Bay Seasoning
- pepper
- 2 cups water
- Pickle slices for garnish



DIRECTIONS:

1. Chop up pickles and carrots into smaller, bite-sized pieces.
2. Heat 1 cup water on medium high heat in a small pot and crush bouillon cube into the water to start dissolving.
3. When water starts to simmer add potato pearls – ½ package to start, if you want a thicker soup add the entire package. Stir in another 1 cup water.
4. Add into the pot the chopped up carrots and pickles. Reserve the juice for more tartness at the end if desired.
5. Add seasoning, pepper and more water if needed.
6. In a small bowl combine sour cream with 2 Tbsp. water and whisk very well to form a paste-like texture. If you do not have a whisk, you can use a fork.
7. Add the sour cream mixture to the soup and continue to whisk until smooth and creamy.
8. Taste and see if you want to add the extra pickle juice; garnish with some pickle slices and *zjadać!* (eat up! [in Polish])

Fun Facts!

- Dill Pickle Soup originated in Poland, a country located in Europe. Because of colder weather, pickling and preserving is very common including other foods such as sauerkraut
- This soup tastes similar to a warm potato salad – so try it too parents!