



## Tastes of Poland & Party Recipe Card

### Dill Pickle Soup



### Zupa Ogórkowa

“Great when you’re down in the forest” ~ Richard Minkler

#### Ingredients (serves 10-12)

- Large jar sour cucumbers in brine
- 6 medium potatoes
- 1.5 ltr chicken broth (make yourself or buy ready-made)
- 1 onion
- 1 carrot
- 1/2 cup sour cream
- Chopped dill
- 4 oz butter
- Salt/pepper to taste

#### Preparation

- Grate cucumbers using large holes on grater
- Squeeze out juice from cucumbers and add to brine from jar
- Leave 3-4 cucumbers and cut these in half, length-ways
- Grate carrot using small holes on grater
- Peel and cut potatoes into small cubes
- Finely chop onion



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#### Method

- Heat broth slowly in a large saucepan
- Heat half the butter in a separate pan
- Add cucumbers and heat through, stirring for 5 minutes
- Add cucumbers to broth in large saucepan
- Add half the other butter in a separate pan and heat through the onion and carrot for 5 minutes then add to broth in large saucepan
- Add the potatoes to the large saucepan and bring to boil
- Cook for 10/15 minutes or until potatoes are soft
- Add cucumber juice and brine from jar
- Take off heat and add all the cream (do not boil again to prevent heat curding)
- Salt and pepper to tast
- Add chopped dill

**Smacznego!**





**NPHG**

***Tastes of Poland Party  
Impreza Polski Smak***

***Smacznego!***

