PICKLE SOUP FOR THE COLUMBIA RIVER GORGE POT LUCK by CHEF DAN: serves 15 (ZUPA OGORKOWA)

INGREDIENTS:

1/4-cup butter

2 onions, halved and sliced

8 cup vegetable broth

8 dill pickles, diced

3 cups pickle juice

4 cups new potatoes, diced

1/2-cup all-purpose flour

1/4-cup lemon juice

Sea salt and freshly ground black pepper

Fresh dill for garnish

DIRECTIONS:

- 1. Melt butter in a stock-pot and when sizzling.
- 2. Add onions and sauté for 4-5 minutes.
- 3. Add broth, pickles, pickle juice, and potatoes and bring to a boil.
- 4. Reduce heat and simmer for 20 minutes.
- 5. In a bowl blend in flour and sour cream, temper with a little hot soup.
- 6. Pour mixture into the soup, whisking constantly until soup comes to a boil.
- 7. Reduce heat and simmer for 4-5 minutes or until soup is slightly thickened.
- 8. Whisk in lemon juice and garnish with fresh dill.
- 9. Season with salt and pepper.

ENJOY DAN: BON-APPETITE!!

This does not give an amount for the sour cream so I guess you just have to use your own judgement.

Courtesy of Chef Dan, June 2014