

Green Sorrel Soup



This is a Russian traditional "Green Borsh". My mom always made it in summer. Its my favorite soup.

Ingredients:

3 quarts Water

1 lb Chicken

5 large Potatoes

1 med Onion

2 Carrots

1 large bunch of Sorrel (can be substituted with Spinach and lemon)

5 hard Boiled Eggs

Parsley flakes, Dill, Green onion

Salt, Pepper, Vegeta, Bay leaf

Wash meat really good. Put it on the skillet with water. Boil for 10 min. Peel skin of drumsticks. Add it to a boiling water. Add bay leaf, salt, vegeta. Boil for 40min to 1 hour. Take the drumsticks out pull apart into smaller pieces.

While the meat boiling cut onion into small pieces. Put in the oiled skillet. Add shredded carrots. Fry on med until golden brown. Boil eggs.

Cut potatoes in small pieces. Add to the soup. Add onion and carrots.

Wash and cut sorrel in small strips. Cut eggs in small cubes. Slice parsley and dill. Boil potatoes for 7 min or until ready. Add sorrel and eggs, parsley, dill. Bring to a boil and turn off. Serve with sour cream. Sprinkle green onion on top. Enjoy!

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