

Polish Sour Pickle Soup

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Ingredients

BROTH:

- turkey parts (neck & wing are recommended)
- ½ medium celery root, peeled and sliced
- 1 medium parsley root, peeled and sliced
- 1 large carrot, peeled and sliced
- 1 leek, trimmed (alternatively, 1 medium onion cut in half and baked)
- 5 cups (1250 ml) water
- herbs and spices: bay leaf, 3 whole grains of allspice, 1 tsp of peppercorns, 1 tsp salt

SOUP:

- 3 cups (450 g) sour pickles*, coarsely grated (if using large pickles, you should peel before grating)**
- 3 medium potatoes, peeled and cubed (if prepping ahead, place diced potatoes in bowl with water to prevent browning)***
- 1/3 cup whipping cream (30%)

Directions

1. Turkey Broth: Place the turkey neck and wing in a medium pot. Add the peeled and sliced carrots, parsley, a piece of celery and the leek. Add a bay leaf, allspice, peppercorns and salt. Cover with five cups (1250 ml) water. Cover the pot with a lid, bring to a boil, then reduce to simmering. Cook the broth, covered, for 1.5 hours.
2. Using a slotted spoon, remove all the ingredients for the soup onto a board, leaving broth in the pot. Dice the carrots and remove the meat from the neck and wings. Discard the remaining items.
3. Add diced and drained potatoes to the broth. Cover and simmer for 10 minutes. Add the grated pickled cucumbers and simmer another 10 minutes. Then add the diced carrot, turkey meat, and cream. Stir and gently simmer another two minutes.
4. Optional: garnish with dill or parsley

Tips

*Tip: Look for pickles fermented without vinegar.

**You can also fry the grated pickles in a pan with a spoon of butter before adding them to the soup. The cucumber soup tastes even better then!

***If you prefer, you can add pre-cooked pasta or rice instead of potatoes, adding to soup the same time as the carrots and turkey meat.



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