

SORREL BORSCHT (Vegetarian)

- 4 cups Water
- 2 medium Potatoes, diced
- 2 sprigs Dill
- 3 Scallions, diced
- 1 lb Sorrel, steamed & chopped
- 1/4 cup Fresh lemon juice
- 1/4 tsp Salt
- 1/2 tsp Black pepper
- 2 tbsp Brown sugar
- 2 Eggs
- 1 cups cold Water
- 1 cups Sour cream
- Chopped fresh dill
- Chopped cucumbers

In a soup pot, bring the water, potatoes, dill & scallions to a medium boil & cook for 5 minutes. Add the chopped sorrel & lemon juice, salt, pepper & sugar. Simmer for 10 minutes. Remove from heat & discard the dill sprigs.

In a large bowl, beat the eggs with the cold water till light. Very slowly pour 2 cups of the hot stock into the egg mixture, stirring constantly to prevent curdling. Then pour egg mixture back into the soup pot, stirring thoroughly. Chill until very cold, at least 3 hours.

Just before serving, whisk in the sour cream & garnish with dill. Top with cucumbers.