

SOLYANKA SOUP

INGREDIENTS

8oz bacon, chopped
8oz kielbasa sausage, diced
8oz salami, diced
1 large onion, diced
1 stalk celery, diced
1 large carrot, grated.
3 ½ tablespoons tomato paste
1 teaspoon paprika
½ teaspoon, ground allspice
2 bay leaves
1 cup green olives, chopped
3 pickles, chopped
2 litre beef stock
1/3 cup pickle juice

For Garnish

Lemon slices, fresh dill, sour cream

INSTRUCTIONS

Place a large pot over medium heat. Add bacon and cook until crisp and fat is rendered. Add kielbasa and salami and continue to cook until meat has browned, 2 to 3 minutes. Remove meat and leave the rendered fat in the pot.

Add onion and cook until softened and colored. About 5 minutes.

Add carrot and celery and continue cooking for another 2 to 3 minutes.

Add tomato paste and stir to coat the vegetables. Add spices and cook another minute.

Add bay leaves, olives, beef broth, pickle juice, pickles, and cooked meat to the pot and bring to a boil. Reduce heat and simmer for 10 minutes.

Remove bay leaves and serve with lemon slice, fresh dill and sour cream