

Schav (Russian sorrel soup) from *Mother Earth News*

Ingredients:

2 fistfuls sorrel leaves, about 3 cups, washed and spun dry
2 Tbs butter
½ large sweet onion, chopped
5-6 small fingerling potatoes or new potatoes
2 cups chicken broth
1 egg, lightly beaten
salt and pepper to taste

Instructions:

Pat the sorrel leaves dry, stack them and cut into ribbons. Set side.

In a large, heavy saucepan with a tight-fitting lid, heat the butter over medium heat. When the butter has melted, add the onion. Cook, stirring occasionally, until the onion is well browned, 20 minutes.

Add the sorrel leaves, potatoes and chicken broth. If the broth does not cover the contents, add a little water. Bring to a boil, reduce heat to low, cover and cook until potatoes are tender, about 15 minutes.

When the potatoes are done, transfer half the mixture to a blender or food processor. Process carefully until the mixture is pureed and smooth. Repeat with remaining soup. Return the soup to the saucepan over low heat.

Temper the egg by whisking it with about ¼ cup of soup, then pour the egg mixture into the soup pan. Cook, whisking constantly, until the soup thickens, about 5 minutes. Do not boil.

If serving hot, garnish each portion with a dollop of sour cream or thick yogurt.

If serving cold, cover the soup tightly and refrigerate for at least 4 hours before serving. Garnish with a dollop of sour cream or yogurt and a couple of tablespoons of finely chopped cucumber and radish.