

## **Chilled Beet Soup with Orange Crème Fraiche and Dill** (“Fields of Greens” Annie Somerville)

*This refreshing soup is easy to make and can be prepared a day in advance, then seasoned before you serve it. The flavor and sweetness of the beets will determine how much orange and lemon juice will be needed for seasoning. Chill the soup well before serving and garnish with a swirl of orange crème fraiche and a sprinkling of fresh dill. It's equally delicious with crème fraiche and cubes of cucumber tossed with dill.*

3 lbs beets  
1 Tbsp light olive oil  
½ yellow onion, coarsely chopped, about 1 cup  
salt and pepper  
3 garlic cloves, finely chopped  
½ cup fresh orange juice  
2 or 3 tsp fresh lemon juice  
rice wine vinegar or Champagne vinegar  
orange crème fraiche  
2 tsp chopped fresh dill

Trim off the beet greens at the base of the beet, and save them for another recipe. Bring a large pot of water to a boil and add the beets. Reduce the heat and cook, uncovered, at a low boil until tender, 30 to 40 minutes. Test the beets by inserting a paring knife or skewer. If there's no resistance, they're ready to be drained. Drain when tender and allow to cool or run them under cold water to cool them quickly. Peel, cut into large pieces, and set aside.

Heat the olive oil in a small sauté pan; add the onion and ¼ tsp salt. Sauté over medium heat until tender, about 7 minutes; add the garlic and sauté for 2 minutes more. Combine the onion and beets in a blender or food processor. Add 1 to 2 cups water and puree until smooth. Add 2 to 3 cups more water, to reach the desired consistency, being careful not to make the soup too thin. Add the orange juice, 2 tsp lemon juice, 2 tsp vinegar, 1 tsp salt, and a few pinches of pepper. Season if needed with lemon juice, vinegar, salt, and pepper.

Chill the soup, then ladle into bowls. Garnish each serving with a swirl of orange crème fraiche and a sprinkle of dill. Makes 7 to 8 cups.