Polish beet and buttermilk soup recipe
Serves 4

1/2 cup sour cream (or Greek yogurt if you want low-fat)
1 quart buttermilk
1 unpeeled English cucumber, cut into small cubes
2 (14 ounces each) cans sliced pickled beets, cut into small cubes
Salt and pepper, to taste
2 sprigs of fresh dill, snipped with scissors (for garnish)
Thinly sliced radishes (for garnish)

1. Into a large bowl, spoon the sour cream. Gradually whisk in the buttermilk until the mixture is smooth.

2. Add the cucumber and beets to the bowl. Season with salt and lots of freshly ground black pepper, stir, and taste. Add more salt and pepper, if you like. Chill until cold in the refrigerator, or stir in a couple of ice cubes if you are in a hurry.

3. Ladle the cold soup into bowls. Sprinkle with the dill and radishes.

©2009-2016 Sally Pasley Vargas. Writing and photography, all rights reserved.