Spring Greens Borscht

Jacob · 30/09/2024



Prep Time

2 hrs

Dificult

Medium

Servings

3 hrs 5 mins

Description

This highlyunusual spring or summer soup was called green borscht in my family Its served chilled and is very pleasant and refreshing

Ingredients

- - 4 large potatoes
- peeled and diced - 2 bunches green onions
- chopped - 1 bunch fresh spinach leaves
- chopped - 1 bunch fresh sorrel
- chopped - 2 eggs
- beaten - salt to taste - 1 tablespoon white sugar - 1 teaspoon white vinegar
- or to taste - 1 cucumber
- diced (Optional) - 2 hard-cooked eggs
- diced (Optional) - ¼ cup sour cream
- for topping (Optional) - 2 sprigs fresh dill weed
- chopped (Optional)

Instructions

1. Fill a large pot about 3/4 full with water; bring to a boil. Add diced potatoes and cook until fork-tender
2. 8 to 10 minutes. Stir in green onions and cook another 1 to 2 minutes. Stir in spinach and sorrel; cook another 2 to 3 minutes
3. or until wilted; remove from heat. Pour the beaten eggs into the mixture in a slow and steady stream
4. stirring constantly
5. until the soup thickens. Season with salt
6. sugar
7. and vinegar to get a slightly sweet and tangy taste. Pour soup into a large bowl; allow soup to cool before transferring to the refrigerator to chill completely. Garnish with any combination of cucumber
8. chopped egg
9. sour cream
10. and dill.