

BEAUTIFUL SOUP Marjorie Hamrell

6 tablespoons of butter, oil or other fat
3 cups chopped onions
4 garlic cloves, minced
1 cup raw beets, chopped, diced or grated
1 cup raw carrots, grated or diced
1 cup raw celery, fine sliced
½ cup fennel or celery root, diced fine
¾ cup of fresh dill, minced or cut fine
2 quarts beef, chicken or vegetable stock
1 28 ounce can tomatoes, do not drain
½ cup orange juice with its grated peel

In a soup pot:

Heat the fat & sauté the onion and garlic until soft.

Add beets, carrots, celery, fennel or celery root and half of the dill.

When the vegetables are golden in 20 minutes

Add stock, tomatoes and bring to boil.

Reduce heat, simmer 45 minutes

Add remaining dill and orange juice & peel.

Season with salt & pepper to taste.

Ladle into bowls. Top with sour cream, chives and hunks of bread.

6 servings