

Beet Soup

Ingredients

6-8 servings

4 beets, peeled and diced	6 teaspoons olive oil
2 onions, finely sliced	2 teaspoons sugar
3 celery stalks, finely sliced	salt and pepper to taste
2 quarts water	mixed herbs (dill and scallion tops)
1 bouillon cube	croutons (optional; see recipe p. 195)

1. Pour the water into a soup pot and add the sliced vegetables, bouillon cube, oil, and sugar. Begin to cook slowly.
 2. After 30 minutes, add salt and pepper and continue cooking slowly for another 10 minutes. Let the soup stand for 15 minutes. Blend the soup in a blender and return it to the pot. Reheat for five minutes.
 3. Just before serving, add the mixed herbs and ladle the soup into individual dishes. Garnish the soup with a few croutons in the center of each serving.
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Beets are not an easy vegetable to deal with. Though many people like them, there are just as many, if not more, who dislike them. Often, this has a little to do with their color or taste. Beets actually taste quite good, especially when combined with other ingredients like onions.

This soup is quite simple to prepare. It is very important to slice the beets very thin and cut them into small pieces.