

## Sour rye soup with white sausage

### Ingredients for the sour soup

- 2 glasses of sour rye
- 3 bone pork chops
- a slice of smoked bacon
- 20 dag of white sausage
- 5 glasses of water
- a large onion
- 4 eggs
- 0.5 glass of cream
- 3 cloves of garlic
- 0.5 tablespoon of grated horseradish
- a spoon of lard
- salt and pepper to taste
- mirepoix (soup vegetables)



### Pickling the sour soup

Put 10 dag of rye wholemeal flour, 2 garlic cloves, wholemeal bread crust into a stone vessel and pour in 2 cups of lukewarm, boiled water, cover with a cloth. Set aside in a warm place for 4 to 5 days, after this time a sour smell should be perceptible. Then the sourdough should be transferred into jars and refrigerated.

### Making the sour soup

Prepare the broth from the bones and mirepoix, then strain. Baste the onion with bacon, lard and add sausage. Pour the sourdough into the broth, then the remaining ingredients, mix and season to taste, cook over a low heat. Serve with boiled egg in bread bowls.

*White borscht, otherwise known as sour rye soup, is an excellent soup for every season of the year. It can be served with white sausage, with eggs or croutons. Sour rye soup is one of the basic dishes on the Easter table in many parts of Poland, including here in the Low Beskids. The Czaszyn Country Housewives Circle offers sour rye soup from natural rye sourdough, cooked with smoked bacon and a lot of vegetables. This soup is energetic, tasty and has a unique smell due to the acidity rarely found in soups. An interesting way of serving is to serve in bread bowls or in clay bowls that keep the temperature high for a long time. In this version, the soup has an addition in the form of white sausage, made using traditional methods. The whole dish contains no chemical preservatives.*