

Chlodnik (Cold Vegetable and Yogurt Soup)

- 1 pound beets can
- 1 cucumber diced
- 1 pickle diced
- 1/2 cup radish diced
- 1 clove garlic crushed with 1/2 teaspoon salt
- 1 quart yogurt
- 1 cube bouillon dissolved in beet liquid
- 2 egg hard cooked, sliced
- 1/2 teaspoon sugar optional
- 1 tablespoon onion chopped
- 2 tablespoon parsley chopped
- 2 tablespoon dill chopped

Shrimp or veal (optional)

- 12 shrimp cooked and deveined
- 1/2 pound veal roasted and cubed

Drain canned beets and cut into fine strips; save beet liquid.

Add beets, cucumber, pickle, radishes and garlic to yogurt in a 2-quart bowl.

Stir the beet juice and bouillon into the yogurt mixture; add the shrimp or veal, hard-cooked eggs, sugar and onion.

Serve cold with parsley and dill sprinkled on top