

Dill Pickle Cream Soup with Potatoes and Carrots

Ingredients:

- 5 1/2 cup chicken broth
- 1-3/4 lbs potatoes, chopped small
- 2 cup carrots, diced
- 1 cup pickles, chopped small
- 1/2 cup unsalted butter
- 1/2 cup all-purpose flour
- 1 cup sour cream
- 1/4 cup water
- 2 cups pickle juice (I strained mine to remove the seeds)
- 1 tsp. Old Bay Seasoning
- 1/2 tsp. pepper
- fresh dill

Heat a large pot over medium-high heat. Add butter and when it's almost melted, add broth, potatoes, and carrots. Bring to a boil and cook until potatoes are tender. Add pickles and cook one minute. In a medium bowl, stir together flour, sour cream, and water, making a paste. Whisk sour cream mixture (a little at a time) into the soup. As you whisk, the little flour balls will disappear in the boiling soup and it will become very creamy. Add the pickle juice, Old Bay, and pepper. Stir and cook a few more minutes and serve immediately with fresh dill ton top. Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"Don't be surprised when nothing is working out,
if you're not doing the work." - Anonymous***