

Dill Pickle Soup

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Recipe from Edie at Edie's Adventures on YouTube Video of Edie making it:

<https://youtu.be/WpAzsvPBGFA>

10 servings, 1 cup per serving

My Personal Points: If you are a USA WW Member, Click on this link to get your points:

<https://cmx.weightwatchers.com/details/MEMBERRECIPE:635c6712fd6da43b195eda7c>

- 2 Tbsp butter
- 1 medium onion finely chopped
- 1 large carrot grated on the large holes of a box grater
- 1 cup of chopped dill pickles
- 5 cups of vegetable or chicken broth
- 3 medium potatoes diced
- 4 1/2 tbsp light sour cream
- 1 1/2 tbsp flour
- 4-5 tbsp dill pickle juice
- salt and pepper to taste
- fresh dill is optional

1. In you soup pot add the butter, onions and carrots, cook until soft, add broth, potatoes and chopped up dill pickles.
2. Cook until it starts to boil then reduce heat and simmer for 10 minutes.

3. In a separate bowl mix together, sour cream, flour and dill pickle juice, add to soup and stir.
4. When your potatoes are soft your soup is ready to serve.

Soup
soup