



## Polish Easter Soup for the Festive Season

The one thing that remains constant making Polish Easter Soup is adding fresh kielbasa. According to Barbara Bulawa the best soup is made using the sausage cooking water for the soups base. "There is a lot of flavor in the cooking water, it would be a waste not to use in for making the barszcz biały.

### Barszcz Biały – Polish White Borscht Recipe

- 2 lbs fresh kielbasa
- 2 large peeled potatoes cubed
- 3 cloves garlic minced
- 1 small onion finely chopped
- 8 cups Kielbasa cooking liquid
- 1 1/2 cups sour cream
- 2 tbsp butter
- 1 bay leaf
- 2 tbsp chopped parsley
- 1/4 tsp marjoram
- 1/4 cup chopped fresh dill
- 1/4 cup grated horseradish
- 4 hard boiled eggs sliced into wedges
- Salt & Pepper to taste

Click To [Learn the secrets to making perfect hard boiled eggs for your Żurek Wielkanocny](#)