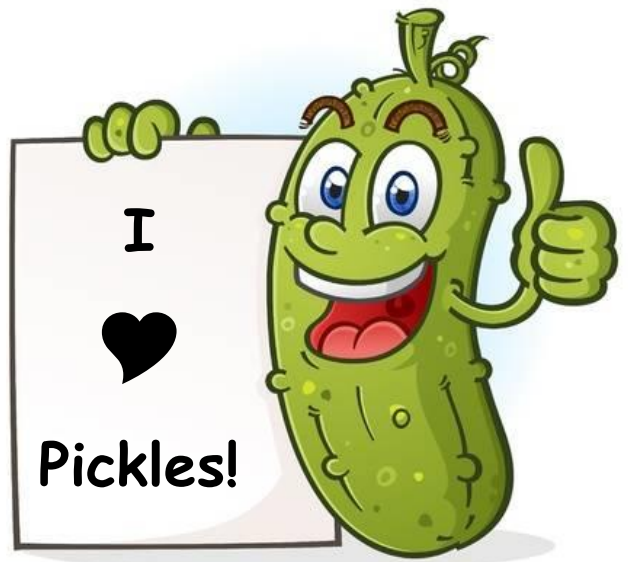


Dill Pickle Soup

- 1 tablespoon butter
- ¼ cup all-purpose flour
- 2-3 chopped or shredded carrot
- 1-2 diced potatoes
- 3 ½ cups chicken broth
- ½ cup finely chopped dill pickles
- ½ cup (or more) dill pickle juice
- 1 tablespoon white sugar
- 1 tablespoon Worcestershire sauce
- 2 cloves minced garlic
- 2 teaspoons onion powder
- 2 teaspoon dill weed
- ¼ teaspoon white pepper
- 1 bay leaf
- 1 – 1 ½ cups warm milk
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1. Melt butter in a large stockpot over medium heat. Add in chopped carrots and potatoes. Cook until softened.
2. Whisk in flour, and cook until the flour just begins to turn from white to a pale beige, 1 to 2 minutes.
3. Whisk in chicken broth until thickened and smooth.
4. Increase heat to medium high, add dill pickles, pickle juice, sugar, Worcestershire sauce, garlic, onion salt, dill weed, white pepper, and bay leaves. Bring to a simmer, then reduce heat to medium-low and simmer for 10-12 minutes, or until potatoes are cooked through
5. Remove from heat and whisk in milk. Remove bay leaf before serving.