



Cold Beet and Yogurt Soup

Ingredients:

2 ½ cups well shaken buttermilk
2 (6 oz) containers plain yogurt (any % fat)
½ tsp. salt
1 (16 oz) jar pickled beets
1 seedless cucumber, scrubbed well with peel left on, cut into small dice
1/3 cup chopped fresh dill
3 Tbsp. finely chopped fresh chives

Directions:

Whisk together buttermilk, yogurt, and salt in a large bowl or measuring cup until smooth. Drain beets, reserving 1/3 cup of pickling liquid. Whisk liquid into buttermilk mixture. Finely dice beets and add to soup along with cucumber, dill, and chives. Adjust salt to taste if needed. Chill at least 1 hour before serving.