

Creamy Dill Pickle Soup (Zupa Ogórkowa) - A Unique Polish Comfort Soup

The Unique History of Polish Dill Pickle Soup (Zupa Ogórkowa)



TIME
8-10 min

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INGREDIENTS

- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1 large yellow onion, chopped
- 2 stalks celery, chopped
- 2 medium carrots, chopped
- 3 cloves garlic, minced
- 6 cups chicken broth or vegetable broth (low sodium recommended)
- 4-5 medium Russet or Yukon Gold potatoes (about 2 lbs), peeled and diced into 1/2-inch cubes
- 1/2 cup shredded dill pickles (from fermented dill pickles, not sweet pickles)
- 1/2 cup dill pickle juice (from the jar of pickles)
- 1/2 teaspoon dried dill (plus more for garnish)
- 1/2 teaspoon salt (or to taste)
- 1/4 teaspoon black pepper
- 1 cup sour cream (full-fat recommended)
- 1/2 cup heavy cream (optional, for extra richness)
- Optional Garnish: Fresh dill sprigs, extra shredded pickle, a dollop of sour cream

DIRECTIONS

1. Let's get this unique and comforting : Dill Pickle Soup simmering!
2. SautØ Aromatics: In a large Dutch oven or heavy-bottomed pot, heat the olive oil and butter over medium heat. Add the chopped onion, celery, and carrots. Cook for 8-10 minutes, stirring occasionally, until the vegetables are softened. Add the minced garlic and cook for 1 minute until fragrant.
3. Add : Potatoes & Broth: Stir in the diced potatoes, chicken or vegetable broth, 1/2 teaspoon salt, and 1/4 teaspoon black pepper. Bring the mixture to a boil.
4. Simmer : Potatoes: Once boiling, reduce the heat to low, cover the pot, and let it simmer for 15-20 minutes, or until the potatoes are very tender.
5. Mash (Optional): Once the potatoes are tender, use a potato masher or the back of a large spoon to gently mash about 1/4 to 1/3 of the potatoes against the side of the pot. This will naturally thicken the soup and create a creamier consistency while still leaving some potato chunks.
6. Add : Pickles & Juice: Stir in the shredded dill pickles and the dill pickle juice. Add the dried dill. Bring the soup back to a gentle simmer.
7. Temper : Sour Cream: In a small bowl, whisk the sour cream (and heavy cream, if using) until smooth. Ladle about 1/2 cup of the hot soup broth into the sour cream mixture, whisking constantly to temper it. This prevents the sour cream from curdling when added to the hot soup.
8. Add : Creamy Base: Pour the tempered sour cream mixture back into the soup in the pot, stirring well

to combine. Continue to simmer gently for another 5 minutes, allowing the flavors to meld and the soup to heat through. Do not boil rapidly once dairy is added.

9. **Serve & : Garnish:** Taste and adjust seasoning if needed. Ladle into bowls, garnish with fresh dill sprigs, extra shredded pickle, or a dollop of sour cream if desired. Serve hot.

SWAPS & NOTES

Dill Pickles: The success of this soup hinges on using fermented dill pickles (often found in the refrigerated section of European delis or specialty stores, or homemade),

not sweet or gherkin pickles.

Their distinct sour and salty flavor is crucial.

Shredding them is ideal for texture.

Pickle Juice: Don't discard that pickle juice!

TIPS FOR SUCCESS

Authentic Pickles: The flavor of this soup relies heavily on the quality and type of pickles.

Seek out traditional fermented dill pickles for the best results.

Temper the Dairy: This step is crucial for a smooth, creamy soup without curdling.

Adjust Tanginess: If you find the soup isn't tangy enough, add a little more pickle juice, a tablespoon at a time, until it reaches your desired level.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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