



Chilled Cream of Beet Soup

Servings: 6

1 cup sour cream
1 cup cooked beet, sliced or diced
(reserve 1 cup beet liquid)
1/4 small onion, chopped
1/2 teaspoon salt
Tabasco sauce
1 slice lemon, peeled, 1 inch thick

Garnish

sour cream
chopped fresh chives



A recipe from
Chef Tad Cousino
Frog Leg Inn,
Erie, Michigan

www.frogleginn.com

← Fold Here

Place all ingredients (except garnish) in a blender, blend until smooth and chill.

Serve in coffee or tea cups and garnish with a dab of sour cream and sprinkle with chives.

