

CHILLED BEET & HORSERADISH SOUP

Ingredients

1 ½ pounds whole or 1 medium bunch Beets

4 Cups Beef Broth

1 small Onion

¼ Cup Greek Yoghurt

2 teaspoons Prepared Horseradish

Directions

Peel and cut Beets approximately 1-inch pieces. Cook Beets in Broth until very tender, about 18 minutes. Remove Beets from the Broth and spread out on a cookie sheet to cool, reserving Broth.

When ready, Place Beets in a blender and puree until smooth. Gradually add the Broth until there is a nice consistency- you may need up to 3 Cups.

Add Horseradish and Yoghurt and blend.

Best results obtained if chilled overnight, but an hour or so will do to chill adequately.

Garnish with crumbled Feta Cheese and Chives or Dill for color.

Serve with Baguette for sopping!