



Kay's Dill Pickle Soup

- 3 TBS Butter
- 1/2 medium onion (cut julienne)
- 1/2 cup white wine
- 1/3 cup + 1 TBS flour
- 5 Cups Chicken Broth
- 1 1/4 cup marinade from County Fair Pickles
- 4 large County Fair dill pickles (sliced thin)
- 2 tsp dried dill weed
- Cream
- Poultry seasoning
- Salt & Pepper
- Diced County Fair Fresh Kosher Dill Pickles (for garnish)



Melt butter in large pot over medium heat. Add onion and saute until soft. Add wine and continue to cook to reduce liquid. Reduce heat and stir in flour. Don't brown. Combine water and pickle marinade and whisk into mixture all at once. Add pickles and dill weed. Stir in cream for lighter color (you decide how much you need) Season with poultry seasoning, salt and pepper to taste. Garnish each serving with diced pickles.

countyfairpickles.com