





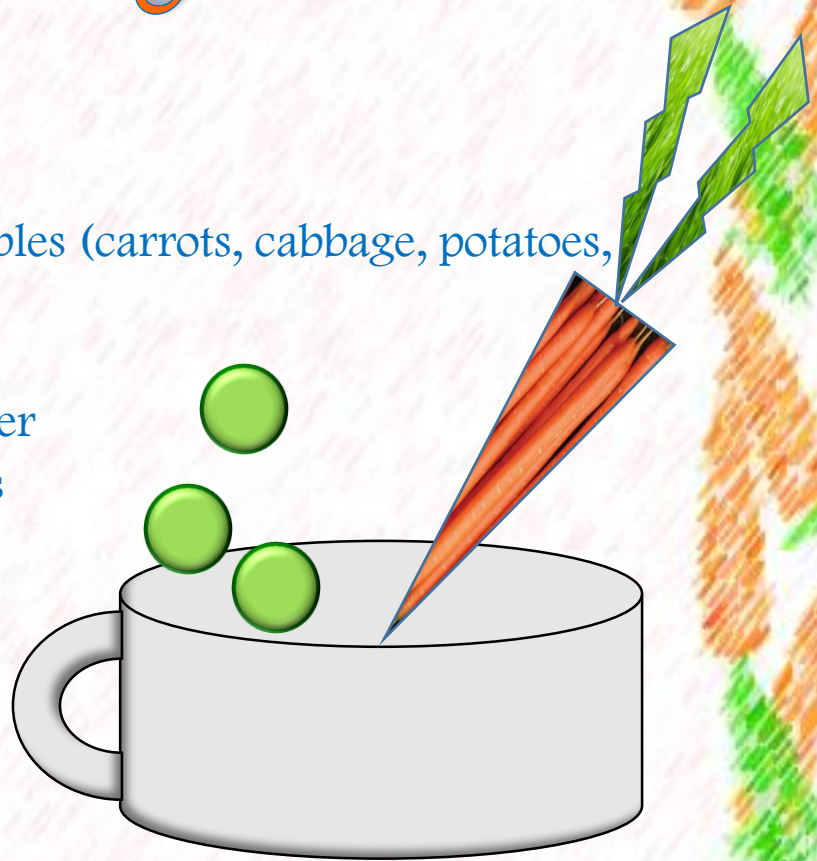







Milk soup with vegetables and herring

Ingredients

-  1 kg of fresh vegetables (carrots, cabbage, potatoes, green peas)
-  2 onions
-  1 tablespoon of butter
-  3 ~ 4 salted herrings
-  1 l of water
-  1 1/2 l of milk



Preparation

-  Onions are chopped, and carrots are grated and fried in butter.
-  Cut potatoes into cubes, and cabbage into thin strips. Put them in boiling water together with carrots and onions and cook them almost soft.
-  Add green peas.
-  When the vegetables are soft, add hot milk, and boil.
-  Served with herring fillet cut into pieces (if you don't like fish, serve the soup with slices of pickled cucumber).