# Šaltibarš?iai (Elvyra's Style)



## Ingredients

### For soup

- 3 onion leaves (chopped)
- 1 large (or 3 small, or 200 g)  cucumber (grated)
- 2-3 (or 200 g) boiled beetroots (grated)
- 1 bunch of dill (chopped)
- 1 l kefir (1.5l kefir-drink)
- mineral water for dilution
- Salt, pepper

### For serving

- 2 eggs (boiled, peeled, then cut in halves)
- 500 g potatoes, boiled

## Preparation

1. Put to potatoes to boil. Optionally, after 10-15 minutes, put it on a backing tray and shove to the oven (200 C) for the next 10-15 minutes.
2. Put all ingredients in a pot. Leave some dill for garnish.
3. Add kefir.
4. If the consistency is too thic, dilute it with mineral water.

5. Add salt and pepper to taste.
6. Serving: poor the soup in a bowl, garnish with dill, then 1 half of an egg. Serve with potatoes on a separate bowl.

---

Revision #1
Created 2023-07-10 06:39:23 UTC by Žygimantas
Updated 2023-07-10 06:53:56 UTC by Žygimantas