*Recipe for Polish sour rye soup*

- 2 liters of broth

 - 500 milliliters of rye leaven

- 4 white sausages (raw)

 - 200 grams of bacon

 - 1 large onion

 - 2 teaspoons of horseradish

 - 1 clove of garlic

 - 3 tablespoons of cream 30% or 36%

- dried, grated marjoram

 - salt and pepper to taste

- hard-boiled eggs

1.     First heat the broth.

2.     In a frying pan, fry the diced bacon, and when the fat starts to melt from it, add the diced onion and fry over medium heat until the bacon and onion are nicely browned.

3.     Add the contents of the pan and the whole white sausage to the hot broth and cook the stock over low fire for about 30-40 minutes until it has a distinct meaty flavor.

4.     Add the leaven (well mixed) to the prepared base. At the first, only half, so that the sour rye soup does not turn out too sour. If necessary, add the leaven until the desired taste is obtained.

5.     Then add a slightly crushed garlic clove, two small teaspoons of horseradish and, above all, marjoram. Marjoram in the amount of about one tablespoon, when you are adding to the soup, rub it strongly in your hands, a lot of aromas are released.

6.     Cook the soup in this way for a few more minutes over low fire, and at the end, after removing the pot from the heat, add the cream.

7.     Before serving, slice the sausage and season the soup with salt and pepper to taste.