## Cold Red Beet Soup

## Ingredients

* 6 [large beets](https://www.thespruceeats.com/types-of-beets-4035383)
* 5 large potatoes
* 4 eggs
* 1 large cucumber
* 300g sausage
* Fresh dill (chopped)
* 2l [plain yogurt](https://www.thespruceeats.com/homemade-yogurt-recipe-1327500) or sour cream
* ½ tablespoon mustard
* 1 teaspoon salt (plus more to taste)

Steps to Make It

1. Gather the ingredients.
2. Put the beets in a large pot and add cold water. Then boil them.
3. Do the same with the potatoes and eggs.
4. Let the beets, potatoes and eggs sit until cool enough to handle.
5. Peel the beets, potatoes and eggs. Then dice them.
6. Dice some sausage and a cucumber. (If you are a vegetarian then you don’t have to add sausage in your dish.)
7. Put all the diced ingredients into a pan.
8. Mix it up and add [plain yogurt](https://www.thespruceeats.com/homemade-yogurt-recipe-1327500) or sour cream.
9. Sprinkle of dill, if you like.
10. Add salt and mustard to taste.
11. Bon Appetit! ☺

