Skābene or Sorrel Soup is a Latvian specialty. It was not made often because sorrel is not always available. As a child I was served Sorrel Soup and never liked it. There was dismay and outrage! The more I was urged to eat it, the more I resisted. When we moved to the country, I planted a large plot of sorrel for my mother. She was delighted! She would pick big green garbage bags of it, share it with her friends and freeze it in neat little portions. As my parents got older and no longer drove to our house, I would please her by bringing huge bags of sorrel.

1 onion, chopped
1 carrot, chopped
2 tsp butter
4 cups stock
2 cups fresh sorrel, shredded
1 hard-boiled egg

Fry onion and carrot in butter until soft. Add stock and bring to boil. Add sorrel and cook 1 minute or until wilted. Garnish with sliced egg when serving.