

## Fish Soup a la Kainuu - Kainuulainen Kalakeitto

### Ingredients:

- 1-1 ½ l water or good fish stock
- 1-2 onions
- 5-6 allspice berries
- (- salt)
- 4-5 potatoes
- about 1 pound (1/2 kg) of filleted fish (- salmon, whitefish, pike, perch)
- dill, chives, chopped parsley

Served with: melted butter chopped raw onions

### Directions:

Peel the onions and split them in pieces.

Place them in the water or fish stock together with the allspice berries and

Bring to the boil.

Cook for a while for the stock to become tasty.

Peel the potatoes and cut into small pieces the size of your fingertips.

Also cut the fish fillets into small cubes.

Remove the onions and allspice berries from the stock and add the potatoes to cook.

Let the soup boil for about ten minutes.

Then add the fish and continue to cook for a few minutes until the fish is done.

Chop the herbs and add to the soup.

Serve the soup with melted butter and chopped raw onions, which every eater can add to the soup according to taste.

The soup is at its best when eaten with rye bread.