

Beet Borscht

Serves 4-5

Ingredients	Quantity
Butter	2 tbsp
Thinly Sliced Beets	1 cup
Chopped Onion	1.5 cup
Thinly Sliced Potato	1.5 cup
Sliced Carrot	1
Chopped Celery Stalk	1
Chopped Cabbage	3 cup
Caraway Seed	1 small tsp
Stock/Water	4 cups
Salt	2 tsp
Pepper	
Dill Weed	1/4 tsp
Cider Vinegar	1 tbsp + 1 tsp
Honey	1 tbsp + 1 tsp
Tomato Puree	1 cup
Sour Cream	

1. Place potatoes, beets and water into saucepan and cook until tender. Save the water
2. Cook onions in the butter in a large cooking pot
3. Add caraway and salt to onions. Cook until onion is translucent, then add celery, carrots, and cabbage
4. Add water from beets and potatoes and cook covered until vegetables are tender
5. Add potatoes, beets, and all remaining ingredients for a simmer of at least 30 minutes
6. Season to taste, and serve with sour cream and extra dill weed