

## **BORSCH**

### **Serving 6**

#### **INGREDIENTS:**

**400 g meat with a bone**

**3 potatoes (average)**

**2 big beetroots**

**3 small carrots**

**500-600 g cabbage**

**3 cloves of garlic**

**2 onions**

**2 tablespoons vinegar**

**salt pepper**

**Alternatively: tomatoes / bell pepper / mushrooms / beans**

#### **PREPARATIONS:**

1. Boil the water (appr. 3 liters) with meat for a while (about 30 min.).
2. Cut vegetables or you a grater for some: onions - in small cubes (3x3 mm); carrots & beetroot - in stripes (2x2mm and as long as you like); potatoes – in cubes (1.5x1.5 cm), cabbage - in slices, perpendicular the leave surface (2-3 mm wide).
3. In boiling water add potatoes and cabbage.
4. In a frying pan let carrots and beetroot "damp" with vinegar until they are cooked.
5. Add this mix into the casserole together with garlic, onions and any other vegetables you would like to have.
6. Add salt and pepper after your taste.
7. Alternative without frying: have cabbage and carrots in the boiling water with meat.
8. Add than beetroot, potatoes and onions. All other veggies if you have and cook on a slow heat until all ingredients are cooked.
9. Leave for some time, garnish with dill and spring onions and serve with sour cream and rye bread.