

BEEF BORSCHT

1 lb. lean chuck, cubed
2 T. oil
1 or 2 bay leaves
3 c. coarsely chopped cabbage
2 c. cubed potatoes
1/2 c. chopped onion
1/4 c. chopped green pepper
1 T. dried parsley
1 T. beef bouillon
1/2 t. dried dill
16 oz. tomatoes, cut up
1/4 c. light cream

Brown meat in two batches. Add 3 cups water and bay leaves to meat. Bring to boil, reduce, cover and simmer for 50 to 60 minutes. Stir in next 7 ingredients. Boil, reduce, cover, and simmer 25 to 30 minutes. Add tomatoes and heat through. Remove from heat, remove bay leaves, season with salt and pepper, and stir in cream.

From: Donna Kummer
Date Entered: June 2, 1991