

## 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.

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