

UKRANIAN BORSCHT

for about 20 people

ingredients:

Short ribs-as lean as possible- 1 rib/person
(or 3-4 lb. chuck cut into cubes)
3 heads green cabbage- shredded
6-8 apples- sliced
8-10 onions- sliced
1 pkg. carrots- sliced
8-10 large garlic cloves (or more) chopped or pressed into soup
2-3 large cans of sliced beets and their juice
3-4 cans (large) peeled plum tomatoes and their juice
1 can tomato paste
3-4 cans beef bouillon
1 medium-sized box black ⁱrasins
the juice of 4 (or more) lemons
wine vinegar (about $\frac{1}{2}$ cup)
sugar ($\frac{1}{4}$ to $\frac{1}{2}$ cup)
carroway seeds, dill weed, salt, pepper, bay leaves
sour cream- to be added after serving soup

1. into a large pot, throw tomatoes plus their juice, all beef bouillon, and meat. If necessary, add enough water to just cover meat. Add pepper (pepper corns are best- about 10) and bay leaves (about 10). bring to boil. and simmer. If meat is fat, skim off fat from surface of soup.

2. Add shredded cabbage, onions, garlic, apples, carrots, and cook (simmer) about 15 minutes.

3. add beets, and their juice, ⁱrasins, and huge amounts of carroway seed ($\frac{1}{2}$ box), and dill ($\frac{1}{2}$ jar), salt and pepper to taste.

4. add juice of 4 lemons (or more), and/or $\frac{1}{4}$ - $\frac{1}{2}$ cup of wine vinegar, and $\frac{1}{4}$ - $\frac{1}{2}$ cup of sugar. Amount of vinegar, lemon juice, and sugar added determine the sweet and sour taste of the soup.

5. soup should be cooked (simmer, partially covered) for at least 2 hours before serving.

serve with a large dollop of sour cream and lots of black bread.