

# Hillwood Museum Borscht

From – *Mr. Sunday's Soups*

½ lb bacon, cut into small dice  
1 carrot, diced  
2 red bell peppers, diced  
1 onion, diced  
2 quarts low-sodium beef broth  
½ lb red beets, peeled and diced  
½ lb beef stew meat, diced  
2 cloves garlic, chopped  
2-3 bay leaves  
½ lb potatoes, peeled and diced  
2 cups cabbage, shredded  
salt & pepper to taste

## Garnishes:

sour cream  
chopped fresh dill  
toasted rounds of bread

- In a large soup pot or dutch oven, cook the bacon until crisp.
- Add the carrot, pepper, garlic, onion and cook gently over low heat stirring occasionally until just tender 10-12 minutes.
- Add the beef broth, beets, meat, bay leaves and bring to a boil.
- Reduce heat and simmer for 15-20 minutes.
- Add the potatoes and simmer until both beets and potatoes are tender 10-15 minutes.
- Add the cabbage and remove the pot from the heat.
- Cover and let stand until the cabbage is tender 5-7 minutes.
- Remove the bay leaves.
- Salt and pepper to taste.
- Serve with desired garnishes.



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