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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