

RUSSIAN BORSCH

Dorothy Rempel

My go-to soup recipe (from my 97 year old neighbour). I put the hot leftover in hot sterilized jars and keep it in the fridge for a quick meal. (*Jean*)

4 potatoes
1 med cabbage
1 stalk celery
1 onion
¼ c milk
1 tbsp sugar
1 carrot
½ green pepper
1 qt tomatoes
1 can tomato soup
1/4 cup butter
Dill weed
Salt and pepper

Dice potatoes, cook and mash. Add milk. Fry onion in butter, add shredded cabbage, celery, carrot and garlic. Add tomatoes, sugar and simmer 30 min, then add to cooked potatoes. Add salt, pepper, tomato soup, dill and 2 qts water. Bring to boil and remove from heat.