

# Russian Borsh (vegetable soup)

2 lbs of fat beef and extra good marrow bone. Put in boiling water with salt and pepper to taste.

1/8 lb salt pork (bacon can also be used)

2 lbs shredded cabbage

1 large or two small onions

2 large carrots

10 medium sized beets

1 green pepper

2 large potatoes

1 bunch soup vegetables (parsnips, parsley, celery)

Dice or slice all vegetables. Combine all and boil for two hours. Fifteen minutes before serving remove bunch of soup vegetables, add one large can tomatoes or fresh tomatoes and cook up. Stir while adding 1 tbs flour blended in butter. Serve with 1 tbs of sour cream in center of each plate. Place more cream on table so each may help himself.

\*Mme. Nathalie Berestneff

(From International Institute, Lawrence, MA cook book)