

Barszcz (Clear Soup)

- 1 lb Soup meat (shin bones)
- Salt & pepper
- Boiled in skin beets (1 bunch)
- 2 tablespoons vinegar
- Sour Cream

1 lb. Soup meat (shin bone). Boil in 8 quarts water (start in cold water) for 3 hours. Add salt and pepper. Prepare beforehand one bunch beets boiled in skins. Cut beets into thin strips. Add to soup stock with 2 tablespoons vinegar. Boil 5 minutes. Serve with dab of sour cream.

Serves 6

International Institute Cook Book- Mrs. Max Boemer