

BORSCHT VEGETARIAN



On a dark and blustery night (unfortunately, there are many in *My Grandfather's Trunk*), Esther needs to cook something cheap, hot, and hearty: borscht!

INGREDIENTS

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| 2 T olive oil | 4 medium Yukon Gold potatoes , peeled and cut into 1 ½ inch cubes |
| 1 T oil | 2 dried bay leaves |
| 1 medium onion , finely chopped | 1 small green cabbage , shredded |
| 2 medium carrots , peeled and shredded | 2 cloves garlic , minced |
| 1 ripe medium tomato , diced | ¼ c. chopped dill and parsley |
| 1 small bell pepper , thinly sliced | Salt and pepper to taste |
| 2 medium red beets , peeled and cut into matchsticks | Sour cream for serving |

INSTRUCTIONS

1. In a medium pot, heat the oil.
 2. Add onion and carrots. Sauté until the veggies are soft, for about 7-9 minutes.
 3. Add water or vegetable stock (12-14 cups).
 4. Add the beets, potatoes, and bay leaves. Bring to a boil. Add salt. Lower heat to medium-low and cook for another 15 minutes. Simmer not boil.
 5. Add shredded cabbage. Cook another 15 minutes. Add garlic, dill Cook for 2 more minutes.
- Serve hot with a dollop of sour cream if you like.

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