

## Christmas Borscht

Clayton Schmitt, e-mail message to Michael Miller

Yield: 8 Servings

32 oz. canned diced beets

3 cups water

1 celery stalk

1 carrot, quartered

1 bay leaf

1 garlic clove, peeled

1/4 tsp. peppercorns, whole

1/4 tsp. salt

1 tbsp. lemon juice

1 tsp. sugar

1 dairy sour cream or dill sprigs

Drain beets reserving liquid. Set beets aside. In a large saucepan combine beet liquid, water, celery, carrot, bay leaf, garlic, peppercorns and salt. Bring to a boil. Cover, reduce heat and simmer 15 minutes. Remove vegetables and seasonings with a slotted spoon. Stir in reserved diced beets, lemon juice and sugar. Continue cooking 10 minutes or until heated through. Serve topped with sour cream and/or dill sprigs.