

## German-Russian Borscht

Ray Isaak, submitted to *Bismarck Tribune*, November 12, 2003

3 pounds lean beef, diced in 3/8-inch cubes

1 medium onion, diced

2 pounds cabbage, coarsely shredded in 1-inch lengths

1/3 cup fresh green dill, minced, or 1/2 ounce dry dill weed

4 cups diced beets, pureed in blender

1 (46-ounce) can V-8 or store brand vegetable juice

2 (1-pound) packages frozen mixed vegetables or equivalent in fresh peas, diced carrots and cut-up green and wax beans from the garden (fresh is better)

4 cups diced beets (in addition to the pureed beets)

Additional dill and salt and pepper to taste

\* Combine all ingredients with 2 quarts water in very large pot. Bring to a boil and simmer uncovered 2 hours or until meat is well done. Add water if needed, but soup should be hearty and thick. Serve hot. At table, add sour cream to taste. Freezes very well.