

## POTATO BORSCHT

1 small head green cabbage, shredded

2 onions, coarsely chopped

6 medium potatoes, diced

1 cup shredded carrots

1 Tablespoon good quality salt

2 15 oz. cans diced tomatoes (1 quart)

1 cup chopped spinach

2 Tablespoons flour

1 Tablespoon olive oil

1 Tablespoon dill weed

1 cup sour cream

Place shredded cabbage, half of the chopped onion, diced potatoes, shredded carrots and salt in a large stockpot or Dutch oven. Cover with water and simmer until vegetables are partially soft. Add tomatoes and spinach.

Make a “rue” by sautéing the other half of the chopped onions in oil, adding flour and cooking until light brown. Add to soup along with the dill weed.

Simmer until all vegetables are soft. Remove from heat and stir in sour cream.

**Do not boil the soup when reheating.** Another way to do this is to serve hot soup with a dollop of sour cream, rather than mixing it into the whole pot. This way you can avoid the risk when reheating the soup of boiling it and causing the sour cream to curdle.