

SWEET G'S – Irene Scott

Borscht

5 lbs. beets, julienned	½ cup chicken soup base
2 lbs. carrots, julienned	2 cups diced tomatoes (1 large can)
2 med onions, diced	2 cans tomato soup
½ stalk celery, diced	2 cans pork & beans*
½ med cabbage, shredded	2 cups frozen peas
Bunch of beet tops, chopped	2 tbsp vinegar
2 lbs. beef spare ribs	½ bunch dill, chopped

Boil spareribs and let cool overnight. Remove meat from bones and put in large stock pot with chicken soup base.

Add beets, carrots, onion, celery, cabbage & beet tops and cook till tender, adding water if necessary. Add tomatoes, tomato soup, pork & beans, frozen peas, vinegar & dill.

Simmer until cooked, approx. 2 hours.

Serve with a dollop of sour cream and enjoy!

*kidney beans, black beans or any other bean can be used in place of pork & beans