



Borscht

Ingredients:

Bone-In Pork Loin roast, shoulder or ribs

1 onion

1/2 cabbage

3 carrots

1 can/glass red beets

3 potatoes

Seasonings to taste:

Salt

Pepper

Parsley

Dill

Celery Flakes

Vinegar

Sour cream for garnish

Instructions:

Rinse meat thoroughly under cold water. Put it in a large soup pot and add cold water until the meat is completely covered. Bring to a boil, then turn down to low-medium heat. Watch the pot to remove the foam that rises with a spoon and discard.

Continue cooking on low for about an hour or even two if you can spare the time. Add salt to taste.

Meanwhile, peel and cut your vegetables and potatoes into small slices or cubes. Start adding the onions, carrots and potatoes first, since they take the longest to cook. Later add the cabbage and red beets. Cook at least another 30 minutes.

Finally, add seasoning to taste. Serve with a dollop of sour cream and bread.

Leftovers are even better the next day.