



RUSSIAN BORSCHT



Day Before: Place Tenleytown Meat in refrigerator to defrost for 24 hours.

Prep Time: **20 minutes**

Cook Time: **7-9 hours**

1 pound Tenleytown Meat Company **beef stew meat**

4 cups thinly sliced **green cabbage**

1 1/2 pounds **fresh beets**, shredded

5 small **carrots**, cut lengthwise then into 1-inch pieces

1 **parsnip**, peeled, cut lengthwise then into 1-inch pieces

1 cup chopped **onion**

4 cloves **garlic**, minced

1 can (14 oz) diced **tomatoes**

3 cans (14 oz each) **beef broth**

1/4 cup **lemon juice**

1 tablespoon **sugar**

1 teaspoon **black pepper**

Sour Cream and **Fresh Parsley**

Layer ingredients in slow cooker in the following order: **cabbage, beets, carrots, parsnip, onion, garlic, beef, tomatoes, beef broth, lemon juice, sugar, and pepper**. Cover; cook on LOW 7 - 9 hours or until vegetables are **crisp-tender**.

Season with additional **lemon juice** and **sugar**, if desired. Top with **sour cream** and sprinkle with **parsley**.

makes 12 servings

*Many thanks to the
book **Soup - Favorite
Brand Name Soup** - for
the inspiration!*



PEOPLE



PLANET



COMMUNITY



COMPANY