



# See Jane Cook

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## **BORSCH (makes a big pot)**

- 4 cups canned tomatoes, pureed
- 3/4 cup (12 tbsp.) butter
- 1 cup chopped onions
- 1/2 cup grated carrots
- 1 small beet
- 1 cup diced potatoes
- 6 cups shredded cabbage
- 12 cups water
- 5 medium potatoes
- 1 tbsp. salt
- 1 cup heavy cream
- 1/2 cup chopped carrots
- 3/4 cup finely chopped green pepper
- 1/4 cup chopped celery
- Fresh dill to taste

In a sauté pan, combine the pureed tomatoes, 1 tablespoon butter and 1/4 cup onions. Simmer until thickened. Place 4 tablespoons butter, 3/4 cup onions, 1/2 cup grated carrots and 1/4 cup chopped pepper in another frying pan and sauté until transparent. **DO NOT BROWN.**

In another pot sauté 2 cups of the cabbage in 4 tablespoons butter. Also **DO NOT BROWN.**

Boil the water, add salt, 1/2 cup chopped carrots, the potatoes, beet, celery and the tomato mixture. Simmer until potatoes are soft. Remove the potatoes and mash them with 1 tablespoon butter, 1/2 cup cream and some of the dill. Return the potatoes to the pot of veggies that are boiling, with the rest of the cabbage. Add remaining cream and top with dill, green onions and any green pepper that is left. After adding the cream do not boil just keep it hot. Some prefer to discard the beet, or it can be cut up and kept in the borsch.