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## **CABBAGE SOUP**

- **2 medium heads cabbage**
- **1 medium onion**
- **1 lb. flanken (beef short ribs)**
- **Water**
- **1 tbsp. salt**
- **1 can (28 oz.) tomato sauce**
- **1 cup brown sugar, or more or less to taste**

Wash cabbage and peel onion. Slice cabbage and onion with thin slicing blade of food processor, or thinly slice by hand. Place cabbage, onion, flanken and salt in an 8-quart soup pot. Add enough water to barely cover the meat and vegetables. Simmer, loosely covered, for one hour. Stir together tomato sauce and brown sugar. Add to soup and continue simmering, barely covered, until meat is tender, about one hour. Makes 10 to 12 servings.