

BORSCHT **Susanne Williams**

¾ pound hot Italian-style sausage or ground beef or 6 slices bacon
1 pound of caribou or venison
1½ cups diced onions
2 garlic cloves, minced
3 cups diced or grated raw beets
4 cups of stewed, diced or cubed canned tomatoes
4 cups of water or broth
½ cup of red wine
3-4 tablespoons lemon juice
1 tablespoon brown sugar
2 bay leaves, crumbled or powdered
½ teaspoon ground cloves
1 tablespoon fresh thyme
Salt & pepper to taste.
3 cups of Kale or Chard leaves, sliced fine

Brown the meat in a large soup pot.
Drain, leaving about 3 tablespoons of drippings in the pot.
Sauté the onion & garlic until limp
Add the beets, tomatoes, water, wine and rest of ingredients, except
Salt & pepper & kale/chard.
Simmer the soup about 1 hour
Taste and add the salt & pepper

When serving, place a mound of kale or chard in bottom of bowl.
Ladle the soup over the leaves and top with sour cream & chives.

6-8 servings