

Family Favorite Beet Soup

From Connie Allen, Goldie's Mom



Ingredients:

1/2 lb. boneless pork sirloin steaks
(or ham bone)
1 med. onion, peeled with "x" cut in
each end
1 lg. stalk celery, cut in 2-3 pieces
2 sprigs parsley (no stems)
4-5 cups water
1 tsp. salt
2 whole black peppercorns
2 cups raw cabbage, shredded

1 can sliced beets, julienned (save
beet liquid)
2 T. sugar
2 T. white vinegar
1/3 cup light cream
3 T. flour

To Prepare:

Place first seven ingredients in pot.
Bring to boil, skim foam from top.
Lower heat and simmer for 1 1/2 hrs.
or until meat is tender. (over)

Remove meat and veggies with slotted spoon. Discard veggies and set meat aside. Strain stock into a large kettle. Next, cut meat into small pieces and return to stock. Add raw cabbage and julienned beets. Cook until cabbage is tender. Add beet juice, and about 2 T. each sugar and white vinegar. Taste and adjust to suit your taste. Then, mix in light cream and flour. Add some hot liquid to this flour mixture to avoid lumps. Use as much of this as needed to "cream up" the soup. Serving suggestion: place a scoop of parsley potatoes in the center of each soup bowl and then ladle soup all around. Also, consider serving the soup with delicious black or pumpernickel bread. Serves 6.

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