

RUSSIAN BORSCH

- 1 small potato
- 1 carrot
- 1 beat
- 1 cabbage
- 1 onion
- 1 onion
- 1 tomato
- parsley
- 2 tbs. of olive oil

Prepare vegetables before making soup

Get a small potato, carrot and beat

Chop the potato to small cubes

Dice the carrot and beat

Get a small cabbage and chop it finely

Take 2 tablespoons of olive oil

Place it into a pan and warm it up until sizzling

Add to it fine diced white onion

A little bit of paprika and vegetable salt to your taste

Fry the onions until nice and pink

Add the cabbage and pour 20oz of boiled water

After the mass begins to boil, add the carrot and the beat

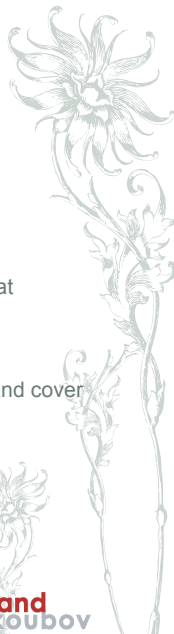
Let the mass come to a boil again

Add the potatoes

If the potatoes are ready, turn off the oven

Add a small, very well diced tomato and diced parsley and cover the pot

Let it stay 5-10 minutes and it's ready to serve



Roland
Yakoubov