

Summer Borscht

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 quart boiling water
1/2 pound smoked pork,
chopped
1 tablespoon salt
1 quart potatoes, cubed
1/2 cup cream
1 quart chopped sorrel
3 tablespoons chopped
green dill
1 cup chopped green onion
tops
3 cups whey (optional)*

In a saucepan, place the pork into the boiling water. Cook for 30 minutes.

Add the salt and cubed potatoes. Cook about 5 to 10 minutes.

Add the sorrel, onion tops and dill. Cook for 30 minutes.

Add the whey and cream.

Serve.

Per Serving (excluding unknown items): 767 Calories; 30g Fat (34.9% calories from fat); 15g Protein; 112g Carbohydrate; 10g Dietary Fiber; 105mg Cholesterol; 6504mg Sodium. Exchanges: 7 Grain(Starch); 6 Fat.