Karelian Borsch Soup

- 3-4 onions, chopped
- 2 medium potatoes, peeled and chopped
- 4 carrots, chopped
- 1/2 head cabbage, shredded
- 3 med beets, roasted and chopped
- 3 cloves garlic
- 2 large tomatoes, chopped

fresh parsley and dill

- 1 Tbsp salt
- 1 Tbsp brown sugar
- 3 cups water

The quantities for the above ingredients are flexible. Mix together and slow cook in a crock pot for 8 - 9 hours. Add 2 Tbsp lemon juice or vinegar for taste.

Serve with sour cream

Lyn Clark Pegg 1335 Minnesota Ave.