

Recipe from *Debbie Macomber's Table*

Debbie's Mom's Borscht

This meaty soup was a staple in the Adler family. The minute my mom knew my grandpa was coming to dinner, she'd put on a huge pot of this soup; it was his favorite. When I make it for my family, it brings back a multitude of childhood memories.

This will keep covered in the refrigerator for up to 3 days, and frozen for up to 3 months.

Serves 8 to 10

2 to 3 pounds bone-in chuck roast

12 cups water

1 tablespoon plus 1 teaspoon salt

2 tablespoons vegetable oil

1 cup diced onion

3 cups shredded beets (about 3 medium)

1 cup grated carrots

1 tablespoon white or cider vinegar

1 tablespoon sugar

2 cups cubed (1/2-inch) cubed russet potatoes

4 cups shredded green cabbage

1 (14.5-ounce) can diced tomatoes

1½ teaspoons minced garlic

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1 bay leaf

¼ teaspoon pepper

Sour cream, for garnish

Place the beef in a large saucepan and add the water and 1 tablespoon of the salt. Bring to a boil over medium-high heat, then cover and reduce the heat to medium-low. Simmer for 5 minutes, then uncover and skim off the foam. Cover again and simmer for 40 minutes.

Heat the oil in a large skillet over medium-high heat until shimmering. Add the onion and cook for 3 to 4 minutes, until it is translucent and soft. Add the beets and carrots and cook for 5 minutes, stirring occasionally. Reduce the heat to medium-low and add the vinegar and sugar. Cook for 4 to 5 more minutes, stirring occasionally, until very soft and all liquid has evaporated.

After the meat has cooked for 45 minutes total, remove it with tongs to a cutting board and cut it into 1-inch cubes. Discard the bone.

Add the meat back to the pot. Add the beet mixture, potatoes, cabbage, diced tomatoes with their juice, garlic, bay leaf, pepper, and the remaining 1 teaspoon salt. Bring to a boil, then reduce the heat, cover, and simmer for 15 to 20 minutes, until the potatoes are fork tender and the cabbage is very soft.

Ladle into bowls and serve hot, topped with a dollop of sour cream.