

Borsch

- 1 Large Onion
- 6 Tbsp. of oil
- Water
- Whole chicken without giblets or 3 fillets of boneless chicken
- ½ cup distilled vinegar
- 13 cubes of chicken bouillon
- Half a head of cabbage
- 5 Large carrots
- 3 apple sized beets
- 6 medium potatoes
- Salt and pepper to taste

Directions:

Chop up the onion.

In the large pot put the chopped onions and sauté with 3 Tbsp. of oil.

Add water to pot until it is ¾ full, a bit of salt and all the bouillon.

Once it is boiling add the chicken and cook until thoroughly cooked.

While the chicken is cooking, wash and cut the cabbage into long strips.

In a large frying pan put cabbage and 3 Tbsp. of oil.

While cooking the cabbage, peel and grate carrots and beets.

Add carrots and beets to the cabbage in frying pan, along with the vinegar.

Cook until soft and set aside.

Once the chicken is done, pull it apart and shred it and put it back into the water.

Add cabbage, beet and carrot mixture to the pot.

Let it simmer for about 15 minutes.

Clean and chop potatoes leaving the skin on.

Add to the pot.

Let cook for another 20 to 30 or until potatoes are soft.

Serve with sour cream and bread.