

B-J's Family Favourite Recipes

Jackye's Sauerkraut Borscht

This is one of my mom's recipes. It is really good if left to cook all night



Ingredients

5 (US) lb brisket
2 medium onions
2 large cans tomatoes
1 large can tomato paste
1 big jar sauerkraut
2 small cans sauerkraut juice
1½ (US) lb small to medium red potatoes
2 beef bones.

Photo to follow

Method

Use a very large pot.
Cut the brisket and onions into large chunks and put them into a pot, add water to cover them.
Let cook for about 20 mins. then skim off the fat at the top. Add the rest of the ingredients.
Cook for at least 6 hours on low heat- stirring and tasting often.

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Compiled, designed and produced by Stan Rose for British-Jewry

Recipe No.
9