

Recipe courtesy of Home Is Where Your Honey Is: A Collection of Recipes, from the National Honey Board. Visit www.honey.com for more recipes.

Vintners Vegetable Borscht (12 servings)

Ingredients:

3/4 lb. ground beef (can be omitted for a vegetarian version)

16 oz. canned beets, undrained

3 cups carrots, sliced

3 cups celery, sliced

3 cups onion, chopped

2 cans (14 oz. each) beef broth (can substitute veggie broth)

1/2 cup dry red wine

1 can (6 oz.) tomato paste

1/4 cup Honey

1 head red or green cabbage, coarsely chopped

Salt and pepper, to taste

Sour cream or plain yogurt, as needed

Directions:

In large saucepan or Dutch oven, brown ground beef; drain off fat

Add beets and juice, carrots, celery, onions, beef broth, wine, tomato paste & honey.

Simmer, covered, until vegetables are very tender, about 1 hour.

Add cabbage, cover and simmer 20 minutes longer.

Season to taste.

Serve: ladle into bowls & top each serving w/ spoonful sour cream.