

ZUMMA BORSCHT

[summa borscht]



3 liters



1 hour

INGREDIENTS

- 1 TBSP butter
- 1/2 onion; sliced
- 1 link farmer sausage; coin slices or smaller
- 1/2 TBSP salt
- 1 tsp ground pepper
- 1 TBSP chicken bouillon powder
- 1/2 tsp garlic powder
- 3/4 cup fresh dill or 1 tsp dried dill
- 4 medium-sized potatoes; cubed
- 8 cups of water
- 1 cup buttermilk
- 1 cup whipping cream

DIRECTIONS

- In a large soup pot; add butter and onions over medium heat, stir and add in precut sausage. Cook for 5 minutes, stirring occasionally.
- Add in salt, pepper, chicken bouillon powder, garlic powder, dill, add the cubed potatoes and the water, stir well to incorporate.
- Cover and bring to a boil, reduce heat, and cook for 1/2 hour or until potatoes are tender.
- Add cream and buttermilk, cover, and cook for an additional 10 minutes.

Enjoy with a Fresh Homemade Bun.