

Spinach Borscht

2 pkgs Spinach
2 cucumbers
2 picks of Scallions
Coarse Salt
Sour Salt
2 pts Sour Cream

Directions:

Pick the heavy stems off the spinach and wash. Place in a large Stock pot and cook until water just starts to boil. You will get considerable shrinkage. In a 3 qt pot quarter and dice the cucumbers and place in the pot. Dice the scallions and take a palm full of coarse salt and grind the salt into the scallions. Next place the scallions in the pot with the cucumbers. Drain the spinach and place in the 3 qt pot with the cucumbers and scallions. Now add the 2 pts of sour cream and blend with a large spoon. Next you need to follow these instructions carefully. If the sour salt is granular add 1 - 1 1/2 teaspoons of sour salt. If the sour salt is in chunks drop 1 to 2 pea size pieces in the mixture. Blend the ingredients some more to move the sour salt through the mixture. Place a cover over the mixture and place in the refrigerator for 24 hrs to chill and let the flavor seep through. Take out next day and ready to eat.

Yield: 6 servings

Authors note: You can try different variations of the Borsch example replace spinach with sliced beets.