



CABBAGE SOUP

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| 1 ½ lb. cabbage,
shredded or
chopped | 2 qts. hot water |
| 1 Tbsp. salt | ½ cup vinegar
or lemon juice |
| 3 lbs. brisket of beef
or short ribs | ½ cup brown sugar |
| 1 onion, diced | 2 Tbsp. flour |
| 1 large carrot, grated | 2 Tbsp. schmaltz
or oil |

Sprinkle shredded cabbage with salt and let stand while braising the meat on a MEDIUM-HIGH heat in the pot to be used. Add onion and stir until light brown. Add carrot, hot water, vinegar or lemon juice and brown sugar. Cover and bring to the steaming point on a HIGH heat, reduce to a LOW heat and let cook slowly 1½ hours or until meat is tender. Make a thickening EIBREN by browning the flour in the schmaltz or oil, stirring until light brown. Add 1 cup of the soup, stirring until thick. Put into the soup after lifting out meat. Slice meat and keep warm in a little of the soup until serving time. Serve hot with plain boiled potatoes or potato latkes. Serves 6-8.

The automatic electric unit is
Perfect for cooking vegetables.
Set the dial once and the unit
Automatically maintains proper
Cooking temperature, just like
your electric fry pan.