

Russian cabbage soup

Recipe Russian cabbage soup

- Each Russian housewife has a signature recipe of cabbage soup. This delicious entree, which can be hearty to feed the whole family.
- **Recipe Russian cabbage soup**
- Method of cooking soup for many decades, remains unchanged. Their main component is fermented or sour cabbage, which is usually a long time to languish under the cover. The soup has a specific taste, not to confuse with one other dish.

Ingredients

- sauerkraut - 300 g;
- large carrot - 1 piece;
- onions - 1 piece;
- potatoes - 0.5 kg;
- tomato paste - 1 tablespoon;
- flour - 1 tablespoon;
- bones - 200 g;
- meat - 200 g;
- greens;
- salt.



Method of preparation

- The soup is traditionally cooked on the bone broth. To do this, you should wash the bones and place in a saucepan, cover with cold water, bring to a boil and cook for 1-1.5 hours, periodically removing the foam. Ready broth, remove the bones, boil again and boil in it the finely chopped pieces of fatty meat.
When the meat is ready, in a saucepan add finely sliced potatoes. Once the broth is boiling again, all the ingredients to join the cabbage. Shredded carrot and onion with tomato puree in the vegetable oil in a frying pan. Add a spoonful of flour. Instead of butter you can use oil. Refueling add to the pot with the soup and simmer on low heat under closed lid for another 30-40 minutes.
Serve the soup with sour cream and black bread.