

CZECHOSLOVAKIAN CABBAGE SOUP

2 lbs. beef bones
2 lbs. short beef short ribs
1 C chopped onion
2 carrots peeled and coarsely chopped
2 cloves garlic chopped
1 bay leaf
1 tsp. dried leaf thyme
½ tsp. paprika
8 C water
8 C coarsely shredded cabbage
2 cans (one pound) tomatoes
2 tsp. salt
½ tsp Tabasco
¼ C chopped parsley
3 T lemon juice
3 T sugar
1 bag sauerkraut - drained

Place bones, ribs, carrots, garlic and bay leaf in large broiler pan. Sprinkle with thyme and paprika. Roast at 450 degrees (uncovered) for 20 minutes. Transfer to large kettle (or crock pot) and add water, cabbage, tomatoes, salt and Tabasco. Simmer 1 ½ hours or until meat falls off bones. Skim off fat. Add remaining ingredients and simmer 1-2 hours. Remove bones and separate meat. Dice meat and return to kettle. Simmer 15 minutes. Serve w/ sour cream as a topping.

Yield: 10 - 12 servings.

Note; I now make this in a crock pot and simmer for 8 hours. I chill overnight and then skim fat and shred meat. Serve with dollops of sour cream on top.