

SLOW BEET BORSCHOK

8 large, or 12 small beets	1 bay leaf
Salad oil	1½ tsp. wine vinegar
6 cups homemade meat stock	1½ tsp. sugar
6 peppercorns	1 lemon, sliced
	Sour cream

Wash beets and remove tops. Brush with salad oil, and bake on a piece of aluminum foil at 350° F. for 1 hour or until tender. Remove. Cool, peel, and grate the beets.

Place stock, peppercorns, and bay leaf in a saucepan and bring to a boil. Add beets, vinegar, and sugar. Stir, taste, and correct seasoning. Strain to remove bay leaf, peppercorns, and beets. Serve in cups with sour cream and lemon slices separately. Serves 6.