Christmas Borsch
Clayton Schmitt, e-mail message to Michael Miller

Yield: 8 Servings

32 oz. canned diced beets
3 cups water
1 celery stalk
1 carrot, quartered
1 bay leaf
1 garlic clove, peeled
1/4 tsp. peppercorns, whole
1/4 tsp. salt
1 tbsp. lemon juice
1 tsp. sugar
1 dairy sour cream or dill sprigs

Drain beets reserving liquid. Set beets aside. In a large saucepan combine beet liquid, water, celery, carrot, bay leaf, garlic, peppercorns and salt. Bring to a boil. Cover, reduce heat and simmer 15 minutes. Remove vegetables and seasonings with a slotted spoon. Stir in reserved diced beets, lemon juice and sugar. Continue cooking 10 minutes or until heated through. Serve topped with sour cream and/or dill sprigs.