

## Sweet Russian Cabbage Soup

This is a simple recipe for a wonderful rich cabbage soup.

Prep Time: 10 Minutes

Cook Time: 1 Hour

Ready In: 1 Hour 10 Minutes

Yields: 4 servings

### INGREDIENTS:

1 1/2 pounds ground lean beef  
1 (14.5 ounce) can diced tomatoes  
1 (8 ounce) can tomato sauce  
4 cubes vegetable bouillon  
2 medium carrots, shredded  
1 onion, chopped  
2 tablespoons white vinegar  
1/2 cup white sugar  
1 1/2 teaspoons salt  
1/2 teaspoon ground black pepper  
2 quarts water, divided  
3 cloves garlic, finely chopped  
1 head cabbage, cored and cut into wedges

### DIRECTIONS:

1. Crumble the ground beef into a large pot. Add the diced tomatoes, tomato sauce, vegetable bouillon cubes, carrots, onion, vinegar, sugar, salt and pepper. Pour in 1 quart of water, and bring to a boil. Stir to break up the beef while heating. Once the soup comes to a boil, cover and simmer for 30 minutes over low heat.

2. Pour in another quart of water, and return to a slow boil. Add garlic and cabbage. Simmer for 25 minutes, until cabbage is tender. Ladle into soup bowls to serve.