



MAINES

PAPER & FOOD SERVICE, INC.

Borscht

Ingredients **Yield: 16 Servings**

- 4 ea. Medium beets, red
- 2 oz. Bacon, minced
- 5 c. Onion, yellow, diced finely
- 2 c. Celery stalks, cut into matchsticks
- 1 1/2 c. Parsnips, cut into matchsticks
- 2/3 c. Carrot, cut into matchsticks
- 2 1/2 c. Leek, white and light green parts, cut into matchsticks
- 5 c. Savoy cabbage, shredded
- 4 qts. Chicken broth
- 1 ea. Sachet: 2 tsp. marjoram, 10 parsley stems, 4 garlic cloves, peeled, 2 bay leaves tied in cheesecloth pouch
- t.t. Vinegar, red wine
- t.t. Salt
- t.t. Black pepper, café
- 1 c. Sour cream
- 1/2 c. Fresh dill, minced

Preparation Instructions:

1. Simmer the beets in enough boiling water to cover until partially cooked, about 10-15 minutes. When cool enough to handle, peel and reserve (use gloves to keep your hands from turning purple)
2. Cook the bacon in a soup pot over medium heat until crisp, approximately 7 minutes. Add the onions, celery, parsnips, carrot, leek, and cabbage. Cover and cook over low heat, stirring occasionally, until the vegetables are translucent, approximately 15 minutes.
3. Add the broth and sachet. Bring to a simmer and continue cooking for 10 minutes. Grate the parboiled beets (wear gloves) directly into the soup and simmer until all the vegetables are tender.
4. Remove the sachet and discard. Season with the vinegar, salt and pepper. Serve in heated bowls, and garnish with sour cream and dill

Ingredients		Maines Product Code #	Amount	
Beets, Red	Fresh	O97049	4 ea.	\$2.34
Bacon	Prairie Creek	100776	2 oz.	\$0.32
Onion, yellow	Markon	O97500	5 c.	\$0.95
Celery	Markon	O97135	2 c.	\$0.81
Parsnips	Fresh	O97535	1 1/2 c.	\$0.72
Carrot	Fresh	O97094	2/3 c.	\$0.12
Leek	Fresh	O97333	2 1/2 c.	\$1.25
Savoy Cabbage	Fresh	O97089	5 c.	\$2.65
Chicken broth	Culinary Secrets	234301	4 qts.	\$2.56
Sachet	N/A	N/A	1 ea.	\$0.50
Vinegar, red wine	Heinz	305847	t.t.	\$0.12
Salt	Katy's Kitchen	340620	t.t.	\$0.03
Black Pepper, café	Culinary Secrets	345631	t.t.	\$0.06
Sour Cream	Crowley	O30745	1 c.	\$0.62
Fresh dill	Fresh	O97262	1/2 c.	\$2.02

Recipe Cost	\$15.07
Portion Cost	\$0.94

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$3.95	\$0.94	\$3.01	23.80%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.95	\$0.94	\$4.01	18.99%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$0.94	\$5.01	15.80%