

Baba's Vegetable Borsch

Serves: Up to twenty dead

(Divide everything in this recipe by five to serve four living souls)

You will need:

Large Cauldron

Roaring fire

Ingredients:

Good dollop of butter

Great armfuls of vegetables (15 beetroots, 15 cloves of garlic, 5 onions, 5 carrots, 5 sticks of celery, 5 soft potatoes, 2 red cabbages)

Splash of lemon juice or cider vinegar

Sprinkle of salt

Splatter of Black Pepper

Cauldron full of vegetable stock

Bowlfuls of sour cream, horseradish and chopped dill

Method:

1. Peel and chop 12 of the beetroots, and all of the onions, celery and potatoes.
2. Grate the remaining 3 beetroots, and all of the carrots and cabbages.
3. Melt the butter in the cauldron, add the chopped vegetables and stir for a few minutes.
4. Cover the vegetables with stock and simmer while you pour kvass into an army of stout glasses.
5. Add the grated vegetables and peeled garlic cloves and continue to simmer until the room is filled with steamy sour smells.
6. Add the lemon juice (or cider vinegar), salt and pepper.
7. Pour into bowls as the dead arrive, and serve with a dollop of sour cream, a smidge (or smudge) of horseradish and a sprinkle of chopped dill. Offer sliced black bread, and a glass of kvass.
8. Eat and talk and sing and dance until The Gate opens and your guests drift away.