Roasted Beet Borscht

Ingredients:
6 medium beets
2 medium onions, chopped
3 cups green cabbage, shredded
1 can (15.5 oz.) diced tomatoes
4 cups vegetable broth
1 bay leaf
1 Tbsp. lemon juice
1 Tbsp. fresh dill, chopped

Directions:
1. Preheat oven to 425°F. Wrap the beets in aluminum foil and roast for about 2 hours. Remove from the oven, unwrap, and when cool, peel and dice the beets into small cubes.
2. In a heavy stockpot, combine the beets, onions, cabbage, bay leaf, tomatoes and broth.
3. Bring to a boil over medium heat and then simmer for about an hour.
4. Remove bay leaf, add lemon juice and dill.
5. Serve with a dollop of low fat sour cream if desired.

Yields about 8 servings.

Source: Recipe from Broome County CCE