

Solianka or Russian Beef Soup

Yield: 6 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-veal-and-mushroom-recipe>

Ingredients:

- 2 ounces dried mushrooms
- 3/4 cup water
- 1/2 cup unsalted butter
- 3 onions chopped
- 1 cup veal cooked diced
- 1 cup ham diced
- 1/4 pound kielbasa sausage, cut into 1 inch pieces kielbasa, cut into 1 inch pieces
- 2 quarts beef stock
- 3 bay leaves
- 10 black peppercorns
- 2 dill pickles diced
- 2 tablespoons capers
- 12 mushrooms marinated
- 28 ounces whole peeled tomatoes 1 can, Italian-style
- 2 tablespoons tomato paste
- 1 1/2 tablespoons all-purpose flour
- 12 Kalamata olives
- 1/3 cup dill weed chopped fresh
- 1/4 teaspoon dried marjoram
- 3 cloves garlic minced
- 1/4 cup pickle juice dill
- 1 teaspoon Hungarian sweet paprika
- salt to taste
- ground black pepper to taste

Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 42 grams
3. Cholesterol: 75 milligrams

4. Fat: 24 grams
5. Fiber: 7 grams
6. Protein: 22 grams
7. SaturatedFat: 13 grams
8. Sodium: 1720 milligrams
9. Sugar: 18 grams

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