



JERNEJ KITCHEN

BEEF BROTH SOUP

Beef Broth Soup is a delicious soup that is often served every Sunday for lunch here in Slovenia. This recipe is straightforward and feeds the whole family.

SERVES	8	PEOPLE
PREPARATION:	10	MINUTES
COOK:	180	MINUTES
TOTAL TIME:	190	MINUTES

BEEF BROTH SOUP

2 large onions
2 garlic cloves
2 orange carrots
1 yellow carrot
1/2 parsley root
1 (2-thumb size) piece of celeriac
1/4 leek
1/2 celery stalk
900 g (2 pounds) shoulder clod
250 g (1/2 pound) short ribs
200 g (1/2 pound) Oxtail
1 marrow bone
1 sprig celery, 1 sprig parsley, 1/2 sprig lovage
1 bay leaf
1 tsp peppercorns

TOOLS AND EQUIPEMENT

8-Quart pot with a lid
cutting board
kitchen knife

PAN-FRY THE ONION

Place an 8-Quart pot over high heat. Cut the onion in half. Fry the onion without fat in the pot on the cut surface until it blackens.

ADD THE VEGETABLES AND WATER

Cut the rest of the vegetables into 2-cm (1-inch) chunks and add to the onion. Remove from the heat and pour in 3 liters (12 cups) of cold water.

ADD THE MEAT AND HERBS

Wash the meat under cold running water, then add it to the pot filled with water. Add in herbs and spices and place over medium heat. Bring to a boil, then immediately lower the heat to a minimum. Partially cover with a lid, and cook for 3 hours. The soup shouldn't boil.

TIP

Using a spoon, remove the cooking foam from the soup once or twice while cooking.

SERVE

When the soup cooks, strain it through a fine sieve and into a clean pot. Feel free to serve the soup with sliced meat, carrots, egg noodles, or [grated egg pasta](#). If you don't plan to serve the soup immediately, cool it as soon as possible, and store it in the

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fridge. Before serving, reheat on the stove, but don't let it boil.