**Russian Style Borscht**

**Ingredients**

1. 2 tablespoons olive oil
2. 1 onion, peeled and finely chopped
3. 3 quarts venison broth
4. ¼ cup red wine vinegar
5. 1/4 cup cider vinegar (to taste)
6. 2 tablespoons lemon juice
7. 1 pound cucumbers, diced
8. 1 1/2 pounds ripe tomatoes, diced
9. 2 pounds beets, peeled and diced
10. Large bunch of Kale
11. 2 bay leaves
12. 1 teaspoon salt (to taste)
13. 1 tablespoon Hatch medium red chile
14. 1 pint sour cream or yoghurt
15. 1/4 cup chopped dill

**Directions**

1. Heat oil over medium-high heat in a large stockpot until very hot. Stir in the onion, and cook until tender and translucent, about 2 minutes.
2. Pour in the venison broth, vinegar, and lemon juice; add the cucumber, tomatoes, diced beets, bay leaves, salt, and chile. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the beets are tender, about 2 hours.
3. Chop the kale, stir into the borscht, and simmer an additional 35 minutes. Season to taste with salt and chile. Garnish the soup bowls with a dollop of sour cream or yoghurt, and a sprinkling of dill after ladling in the soup.