

## **Borscht**

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
olive oil	4 TBLSP	
red beets	4	peeled & grated
yellow onion	1 large	chopped
chicken broth	6 cups	homemade is best
purple cabbage	1 cup	grated
orange or purple carrots	2 large	peeled & grated
Yukon Gold potatoes	3	peeled, quartered, then chopped
garlic	3 large cloves	minced
sugar	1 TBLSP	
salt & pepper		
lemon juice	2 TBLSP	
sour cream		
fresh dill		chopped

- In a large soup pot, heat the oil, and sauté the beets & onions for 10 minutes.
- Add ingredients from broth to salt & pepper, and simmer for 30 minutes.
- Purée half of the soup in a blender, and return the puréed soup to the soup remaining in the pot.
- Just before serving, add the lemon, and taste to adjust seasonings.
- When serving, add a spoonful of sour cream to the top of each bowl, then sprinkle chopped dill over top.