

BORSCHT (Russian Beet Soup)

INGREDIENTS:

2 Quarts Beef Stock
3 Tablespoons of Butter
1 Stalk Celery, Sliced
1 Onion, Chopped
1/2 Cup Beet Juice (from blended beets)
2 Whole Beets, Sliced
1 Teaspoon Vinegar
Chopped Dill or Parsley (for garnishing)
Sour Cream

DIRECTIONS:

1. In a large heavy pan, melt butter and lightly sauté celery and onion for approximately 5 minutes. Add beef stock.
2. Add pureed beet juice to stock. Cover and simmer over low heat until vegetables are firmly tender but not soft.
3. At this point, add the chopped beets and vinegar. Season well with pepper and remove from heat before the beets begin to lose their color.

Serve with a dollop of sour cream and a sprinkling of dill or parsley over each bowl.