



Borscht

serves 4

- 4 medium beets, roasted* and grated
- 2 cups cooked beef, roughly chopped
- 6-8 cups beef stock
- 2 teaspoons tomato paste
- 1/2 teaspoon ground caraway
- pinch ground cloves
- 1/2 teaspoon ground allspice
- 1 teaspoon sea salt
- 1/4 head green cabbage, thinly sliced
- 1 medium potato, peeled and cut into 1/2" dice
- 1 medium turnip, peeled and cut into 1/2" dice
- 1 medium parsnip, peeled and cut into 1/2" dice
- 1 tablespoon olive oil
- 1 tablespoon butter
- 2 cloves garlic, minced
- 1 medium onion, peeled and chopped
- juice of 1/2 lemon
- 1/2 cup sour cream
- 2 generous tablespoons prepared horseradish
- chopped fresh dill, optional

In a large stockpot, combine butter and olive oil, then cook onion and garlic over medium-high heat for 2-3 minutes. Add parsnip, potato, turnip and cabbage and saute for about 5 minutes. Stir in salt, allspice, caraway, clove and tomato paste, and cook for another couple of minutes.

Pour in beef stock, and add meat and add grated beets. Bring to a boil, then reduce heat and simmer until vegetables are tender, about 20 minutes.

Combine sour cream and horseradish in a small bowl and set aside.

Just before serving, stir in lemon juice. Taste and add salt as needed. Serve with a large dollop of sour cream and a generous sprinkling of dill, if desired.

* Preheat oven to 400°F. Scrub beets, wrap in foil and bake for about an hour. Poke with skewer to check for doneness. Peel beets and coarsely shred with a grater.