Sweet and Sour Borscht Shooters

Jacob · 30/09/2024



Prep Time

3 hrs 20 mins

Dificult

Medium

Servings

30

Description

This is the classic sweet and sour summer beet soup served as a shooter any time of the year You can add a little vodka to it if you like but I usually leave it out The piquant taste is enough for us Fix a tray of shooters at once so people can just help themselves

Ingredients

— - 2 (15 ounce) cans whole baby beets - ¾ cup vegetable broth

— or more if needed - ½ cup sour cream - ? cup fresh lemon juice - ? cup white sugar - salt to taste - 5 tablespoons sour cream

— or as desired

Instructions

1. Place beets and their juices
2. 3/4 cup vegetable broth
3. 1/2 cup sour cream
4. lemon juice
5. and sugar into a blender. Blend until smooth; thin with more vegetable broth
6. if desired. Taste and season with salt as needed. Transfer borscht to a bowl. Cover and chill at least 3 hours or overnight. Whisk borscht; spoon 3 to 4 teaspoons into each shooter. Top each shooter with about 1/2 teaspoon of sour cream.