

Slow Cooker Borscht

Savannah · 28/09/2024

**Prep Time**

4 hrs 30 mins

Difficult

Medium

Servings

8

Description

The best thing about this borscht other than its delicious flavor is that it can cook all day long in the slow cooker and be waiting for you when you come home at night This is one of my familys ultimate winter comfort foods

Ingredients

- - 1 pound beef stew meat
- cut into ½-inch pieces - 4 beets
- peeled and chopped - 1 (28 ounce) can diced tomatoes - 2 potatoes
- peeled and chopped - 1 cup baby carrots
- cut into ½-inch pieces - 1 onion
- chopped - 3 cloves garlic
- minced - 2 cups beef broth
- or more - 1 (6 ounce) can tomato paste - 6 tablespoons red wine vinegar - 3 tablespoons brown sugar - 1 ½ teaspoons dried dill weed - 1 tablespoon dried parsley - 1 bay leaf - 1 teaspoon salt - ½ teaspoon ground black pepper - 3 cups shredded green cabbage - 1 cup sour cream
- as garnish

Instructions

1. Place beef
2. beets
3. tomatoes
4. potatoes
5. carrots
6. onion
7. and garlic in a slow cooker. Whisk together the beef broth
8. tomato paste
9. vinegar
10. brown sugar
11. dill weed
12. parsley
13. bay leaf
14. salt
15. and pepper. Pour mixture over the beef and vegetables
16. adding more broth to cover as needed. Cover and cook on Low for 8½ hours or High for 4 hours. Set heat to High
17. then stir in the shredded cabbage. Cover and continue cooking until the cabbage is tender
18. about 30 minutes. Remove bay leaf. Serve in a bowl with a dollop of sour cream.