

Borscht I

Savannah · 28/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

8

Description

This is the best borscht I have ever eaten Double the recipe because it freezes well

Ingredients

- - 6 cups water - $\frac{3}{4}$ tablespoon salt - $\frac{1}{2}$ cup finely chopped carrots - $\frac{1}{4}$ cup chopped green bell pepper
- divided - $\frac{1}{2}$ stalk celery
- chopped - 1 medium beet - $\frac{1}{2}$ cup canned peeled and diced tomatoes - 3 potatoes
- quartered - ? cup butter - $\frac{1}{2}$ cup chopped onion - 1 $\frac{1}{2}$ cups canned tomatoes - 3 cups finely shredded cabbage
- divided - $\frac{1}{4}$ cup heavy cream - $\frac{3}{4}$ cup diced potatoes - 1 tablespoon dried dill weed - $\frac{1}{4}$ teaspoon ground black pepper to taste - salt and freshly ground black pepper to taste

Instructions

1. Place water
2. salt
3. carrots
4. 1/2 of the bell pepper
5. celery
6. beet
7. tomatoes
8. and quartered potatoes in a large stock pot over high heat. Bring to a boil. Melt 1/3 cup butter in a separate skillet over medium heat. Saute onions in butter until tender
9. approximately 5 minutes. Stir in tomatoes
10. reduce heat to medium low
11. and simmer for 15 minutes. Remove 1/2 cup of sauce from skillet
12. and set aside. Stir half of the cabbage into the skillet with remaining sauce
13. and continue simmering 5 minutes more
14. or until tender. Remove beet from boiling liquid and discard. Remove potatoes with a slotted spoon or tongs
15. and place in a bowl with remaining 1 tablespoon of butter and the cream. Mash together until smooth. Return the 1/2 cup of reserved onion-tomato sauce to the stock pot. Stir in diced potatoes
16. and simmer until just tender but still firm
17. approximately 5 minutes. Increase heat to a low boil
18. and stir in remaining cabbage
19. tomato sauce
20. and mashed potatoes. Reduce heat and simmer a few minutes more. Stir in remaining bell pepper
21. season with black pepper
22. and serve.