

Borsh (Elvyra's recipe)

From: Oma Elvyra



Probably the tastiest variant of the classical Ukrainian beetroot soup.

Prep	0:30
Cook	1:30
Yields	6 servings

Ingredients

Soup:

- 2.5 l water
- 300 g pork meat with a bone
- 300 g raw beets, shredded, 600g = big beet
- 500 g potatoes, cut in cubes, 300g = big potato
- 1 tbsp canned beans, optional
- 140 g carrots, shredded, 140g = big carrot

- 140 g onions, finely sliced, 140g = big onion
- 90 g capsicums, sliced in thin stripes, 180g = one capsicum
- 2 tbsp tomato paste
- 4 tbsp vinegar
- 1 tsp sugar
- 3 tbsp of vegetable oil
- 3 bay leaves
- 1 tbsp salt
- 0.75 tsp pepper
- 1 tsp coriander
- 1 tsp dried leek
- 1 tsp dried oregano
- 1 tsp parsnip
- 2 cloves of garlic, finely sliced

Serving:

- 1 bunch of fresh dill, parsley
- 1 tbsp sour cream
- 1 slice of black bread or toasted white bread

Instructions

1. Add water to the pot, drop in the meat. Bring it to boil and let it simmer for at least 50 minutes (the more the better).
2. Cut the veggies. With the hand colander remove the stains of meat in the boiling pot.
3. Drop in the beets and potatoes into the pot.
4. Fry onions with carrots on medium heat until softened but not completely cooked through. Then add capsicums, tomato paste, vinegar, and sugar, half a ladle of broth from the pot, and fry for a couple of minutes more.
5. Add fried ingredients and optionally beans to the pot. Season the soup with bay leaves, salt, pepper, coriander, leek, oregano, parsnip. Let it simmer for another 10 minutes.
6. Add chopped garlic into the soup. Put it off the heat and let it rest for 10 minutes.
7. When serving, pour the soup into a bowl, add the greens and then sour cream on top. Serve with a slice of (ideally black) bread.

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