



Borscht

NIBBLEDISH CONTRIBUTOR

Ingredients

3 lbs Beets (peeled and greens trimmed to 2 inches)

4 qts water

1 kg smoked turkey (cubed)

2 carrots (peeled and quartered)

2 celery ribs

1 large onion

2 garlic cloves (smashed)

4 sprigs dill

1 bay leaf

1 tsp salt

1/4 tsp black peppercorns (whole)

Instructions

1. Boil beets in the water for ~45 minutes.

2. Remove from water and cut into 1/2 inch wide stalks and return to water.

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3. Keep 1 beet aside and cut into strips for garnish.
 4. Add all other ingredients to liquid.
 5. Simmer for ~1.5 hours OR until liquid reduces to half.
 6. Pour through sieve (lined with cheesecloth) at least twice.
 7. Skim fat.
 8. OPTIONAL - add 2 tsps of lemon juice.
 9. Serve with beet slices and dill.

TIPS

This is not a traditional borscht, more of a consommé, so sour cream is not necessarily a good addition - but if you insist on adding some try it in a small cup first.

You can substitute out the smoked turkey with smoked pork - the pork will give you a slightly stronger and fattier soup (might need to skim more). Lastly - please learn from my mistakes - USE GLOVES. :)