Borsch (Red Beet Soup)

NIBBLEDISH CONTRIBUTOR

Ingredients

250g piece of smoked bacon or a smoke rib (5 ribs in size)
2 carrots
2 parsnips or 1 small celeriac
1 medium onion
8 peppercorns (uncrushed)
6 cloves (whole)
6 allspice (whole)

250ml borsch concentrate*
dill
hard boiled eggs

* you can buy borsch concentrate at an eastern european store (I like to use krakus brand)

Instructions

Put bacon/rib, carrots, parsnip/celeriac, onion, peppercorns, cloves, and allspice into a pot with 2 litres of water. Bring to a boil, reduce heat and simmer for one hour. Strain liquid and reserve.

To liquid add borsch concentrate. Stir.

Serve in bowls with chopped dill and one hard boiled egg per bowl.