

Classic Russian Borscht (Beet Soup)

10 Servings

No cabbage in this recipe. But feel free to add along with additional broth for correct consistency.

3 medium	beets peeled and grated
2 Tbsp	olive oil divided
4 cups	reduced sodium chicken broth + 6 cups water
3 medium	yukon potatoes peeled and sliced into bite-sized pieces
2	carrots peeled and thinly sliced
2	celery ribs trimmed and finely chopped
1 small	red bell pepper finely chopped, optional
1 medium	onion finely chopped
3 Tbsp	tomato sauce OR 4 Tbsp ketchup
1 can	white cannellini beans with their juice
2	bay leaves
2-3 Tbsp	white vinegar or to taste
½ to 1 tsp	salt or to taste
1/4 tsp	black pepper freshly ground
1 large	garlic clove pressed
3 Tbsp	chopped dill

1. Peel, grate and/or slice all vegetables, keeping sliced potatoes in cold water until ready to use.
2. Heat a large soup pot over medium/high heat and add 1 Tbsp olive oil. Add grated beets and sauté 10 minutes, stirring occasionally until beets are softened.
3. Add 4 cups broth and 6 cups water. Add sliced potatoes and sliced carrots then cook for 10-15 minutes or until easily pierced with a fork.

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4. While potatoes are cooking, place a large skillet over medium/high heat and add 1 Tbsp oil. Add chopped onion, celery and bell pepper. Saute stirring occasionally until softened and lightly golden (7-8 minutes). Add 4 Tbsp Ketchup and stir fry 30 seconds then transfer to the soup pot to continue cooking with the potatoes.
5. When potatoes and carrots reach desired softness, add 1 can of beans, 2 bay leaves, 2-3 Tbsp white vinegar, 1 tsp salt, 1/4 tsp black pepper, 1 pressed garlic clove, and 3 Tbsp chopped dill. Simmer for an additional 2-3 minutes. Taste and add more salt and vinegar if needed.

Recipe reference: <https://natashaskitchen.com/classic-russian-borscht-recipe/>