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WINTER BORSCHT

Total time: 3 hours 45 minutes

2 pounds beef shin with bone, cut across in 2-inch pieces
1 small onion with skin, cut in half
2 medium carrots, peeled; 1 quartered, 1 grated
3 medium red beets, scrubbed well
6 tablespoons tomato paste
4 medium cloves garlic, smashed and peeled
1/2 pound red cabbage, shredded
2 medium tomatoes, cored and coarsely chopped
1 bay leaf
2 tablespoons red-wine vinegar
2 tablespoons plus 2 teaspoons sugar
1 pound firm potatoes, peeled, cut into 1/2-inch cubes and cooked in boiling salted water until tender
2 teaspoons kosher salt
Freshly ground black pepper to taste
1/3 cup chopped dill

For the garnish:

Sour cream
Chopped dill.

1. In a medium saucepan, cover the beef with 6 cups water. Stir in the onion and quartered carrot. Bring to a boil. Skim off any foam and fat that rises to the surface. Lower the heat, and simmer gently for 1 hour 30 minutes. Strain through a fine-mesh sieve, and measure the liquid; there should be about 4 1/2 cups. Reserve the liquid and the meat.
2. Return the beef and strained liquid to the pan. Bring to a boil. Add the beets, and return to a boil. Lower the heat, and simmer for 20 minutes, or until the tip of a knife easily pierces the beets. Remove the beets, and allow to cool slightly. Peel them, and grate coarsely. Return the grated beets to the soup.
3. Dissolve the tomato paste in 1/2 cup of the soup, and stir back into the pot. Stir in the garlic, grated carrot, cabbage, tomatoes, bay leaf, vinegar and sugar. Bring to a boil. Lower the heat, and simmer, stirring occasionally, for 1 hour.
4. Add the cubed potatoes, salt, pepper and the 1/3 cup dill. Simmer till potatoes are soft.
5. Ladle in the soup. Top with a dollop of sour cream and a sprinkling of dill.

Recipe by Barbara Kafka <https://cooking.nytimes.com/recipes/6910-winter-borscht>