

## Borscht

This hearty vegetable stew features potatoes, cabbage, and beets—crops that grow well in Russia. It is a must-try dish when traveling to Russia.

### What you need:

- 1 ½ cups potatoes, peeled and sliced into thin moons
- 1 cup beets, peeled and sliced into thin moons
- 3 cups red cabbage, chopped\*
- 1 celery stalk, chopped
- 1 medium carrot, shredded or sliced thin\*
- 1 ½ tablespoons chopped onions
- 1 tablespoon minced garlic
- 3 tablespoons butter
- 4 cups vegetable stock or beef broth
- 1 teaspoon caraway seed
- 2 teaspoons salt
- ½ teaspoon black pepper
- ½ teaspoon seasoned salt or garlic salt
- ½ teaspoon fresh dill
- 1 tablespoon cider vinegar
- 1 tablespoon honey
- 1 15-ounce can crushed tomatoes
- sour cream, chopped tomatoes, and fresh dill (for garnish)
- saucepan
- large skillet
- whisk
- slotted spoon

\*You can substitute 3 cups of cole slaw mix for the red cabbage and carrot.

### What you do:

1. Place potatoes and beets in a saucepan and pour stock or broth over them. Bring to a boil. Turn heat down and simmer until the potatoes and beets are soft (about 15–20 minutes). Remove the pan from heat and set it aside.
2. In a large skillet, melt the butter until hot and bubbling. Whisk onion, garlic, celery, and carrot into the butter. Cook for a couple of minutes, stirring occasionally. Stir in the red cabbage. Cook for a couple more minutes, then stir in the caraway seed, salt, pepper, seasoned salt, cider vinegar, and honey.
3. Using a slotted spoon, scoop potatoes and beets from the saucepan into the skillet (reserve the stock). Cook for a couple of minutes, stirring occasionally. Then, pour in the stock from the saucepan and the crushed tomatoes. Bring to a boil, then turn down and sprinkle fresh dill over the stew. Simmer for 30–45 minutes.
4. Serve with a dollop of sour cream and a sprinkle of chopped tomato and dill.