



Borscht

INGREDIENTS

- 3 potatoes, peeled and diced
- 2 carrots, peeled and diced
- 2 celery stalks, finely chopped
- 1 onion, diced
- 1 lb. beets, peeled
- 6 tablespoons olive oil
- 8 cups vegetable broth
- 4 tablespoons tomato sauce
- 2 bay leaves
- 1 garlic clove, sliced thin
- 2 tablespoons fresh dill, chopped, plus more for garnish
- Salt and pepper to taste

DIRECTIONS

1. Grate the beets.
2. Heat 3 tablespoons of olive oil in a large pot over medium heat. Add the grated beets and cook until softened.
3. Add the vegetable broth, two cups of water, and the potatoes and carrots. Cook until all the vegetables soften.
4. While the vegetables cook, add 3 tablespoons of olive oil to a second pot over medium heat. Add the celery and onion and cook until golden brown. Add the tomato sauce and cook for another two minutes.
5. Add the celery and onion mixture to the soup and add bay leaves, garlic, and chopped dill. Taste and adjust with salt and pepper to your liking.
6. Simmer for another two minutes and serve with a garnish of fresh dill.