

Borscht

4 servings

Brothy and brimming with beets, parsnips, turnip, celery root, and slices of kielbasa, this earthy beet soup gets a finishing touch of sour cream and fresh dill. Serve it in big bowls with plenty of crusty bread for an appetizing cold-weather dinner

1	2 tbsp	cooking oil	In a large saucepan, heat the oil over moderately low heat. Add the onion and cook, stirring occasionally, until translucent, about 5 minutes. Add the parsnips, celery root, turnip, and 1 teaspoon of the salt. Cover and cook until the vegetables start to soften, about 5 minutes.
	1	onion, chopped	
	3/4		
lb		celery root	
	1	turnip, peeled and cut to 1/2 inch chunks	
	1 3/4 tsp	salt	
2	2 cups	drained diced canned beets (one 15 ounce can)	Add the beets, tomatoes, broth, water, the remaining 3/4 teaspoon salt, and the pepper. Bring to a boil. Add the kielbasa. Reduce the heat and simmer, uncovered, until the vegetables are tender, about 15 minutes. Stir in the 1/3 cup dill. Serve topped with the sour cream and the remaining 3 tablespoons dill.
	1 1/2 cups	drained diced tomatoes (one 15 ounce can)	
	3 1/2 cups	beef stock	
	3 cups	water	
	1/4 tsp	ground black pepper	
	1/2 lb	kielbasa, halved lengthwise and sliced crosswise	
3	8 tbsp	fresh dill, chopped	
	1/4 cup	sour cream	

Re-produced from *Chunky Borscht*¹

¹Food Wine. *Chunky Borscht*. Oct. 2019. URL: <https://www.foodandwine.com/recipes/chunky-borscht>.