

Borscht

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Ingredients:

- 4 beets, cooked, peeled and diced
- 4 slices of bacon, cooked and crumbled
- ½ onion, diced
- 1 large carrot, grated
- 1 cup cabbage or kale, finely chopped
- 1 900 ml carton of chicken stock
- Salt and pepper to taste

Optional garnish: 1 tbsp. of cream or plain yogurt per serving

Preparation:

1. Cook four beets
2. Fry four slices of bacon. Remove from pan, pat dry, crumble and set aside.
3. Add onion and carrot to bacon fat. Sauté for 5 minutes.
4. Add cabbage (or kale) and sauté another 3 minutes.

For smooth borscht

1. Pour chicken stock into a large soup pot.
2. Add diced beets and puree.
3. Add cooked onion, carrot, cabbage (or kale) and crumbled bacon.

For chunky borscht

1. Pour chicken stock into a large soup pot.
2. Add all remaining ingredients: diced beets, cooked onion, carrot, cabbage (or kale) and crumbled bacon.

Add salt and pepper to taste.

Optional: Add cream or plain yogurt to each serving.