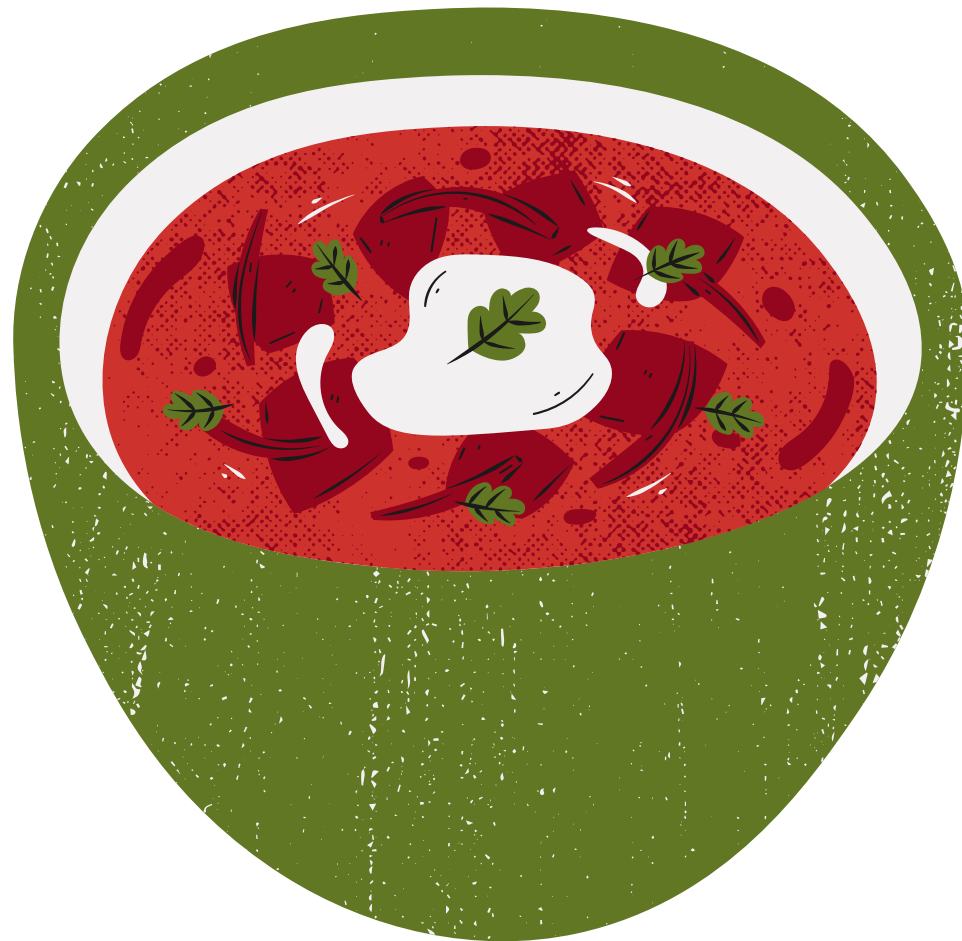


COLUMBIA VALLEY FOOD AND FARM

# RECIPE CARD



VEGETARIAN BORSCHT

- TWO HOURS PREP AND COOKING -

- SERVES SIX -

# INGREDIENTS

Olive Oil

3 large beets, scrubbed, peeled, and cubed

2 carrots, sliced

Kosher salt

Black pepper

2 tablespoons unsalted butter

1/2 large onion, sliced

1 leek, chopped

3 cloves garlic, minced

8 cups vegetable stock

1 bay leaf

1 teaspoon dried thyme

1/2 cabbage, shredded

3-4 tablespoons red wine vinegar

Sour cream for garnish

Parsley or dill for garnish

# METHOD

1. Preheat oven to 400 degrees F. Line a baking pan with aluminum foil; scatter cubed beets and carrots on lined pan and drizzle with 2 tablespoons olive oil. Season with salt and pepper and toss to cover evenly. Roast uncovered for 35-40 minutes, until fork tender. Remove from oven and set aside.
2. In a dutch oven or heavy stockpot, melt butter over medium high heat. Add remaining tablespoon of olive oil, then add onions and leeks. Saute for about 15 minutes, stirring frequently until onions are translucent and leeks are sticky. Add garlic and cook another minute or so, until fragrant.
3. Stir in vegetable broth, then roasted vegetables, bay leaf, and thyme. Bring to a boil, then reduce heat to low and add shredded cabbage. Simmer 15-20 minutes, until cabbage is tender.
4. Add red wine vinegar, and season to taste with salt and pepper. Garnish with dollops of sour cream and chopped parsley or fresh dill. Borscht can be eaten hot or cold, and flavor deepens over time.

Recipe modified from the Crumby Kitchen.