

Good Eats *Recipes*

Borscht

What You Need:

4 medium boiling potatoes, peeled and halved
2 carrots, coarsely chopped
2 celery ribs, coarsely chopped
1 medium onion, chopped
1 tablespoon vegetable oil
14- to 15-oz can beef broth
16-oz GOOD EATS pickled beets
4 tablespoons sour cream
3 tablespoons chopped fresh dill

Directions:

Cover potatoes with cold salted water by 1 inch and simmer until tender, 20 to 25 minutes. Drain and keep warm. While potatoes are boiling, sauté carrots, celery, and onion in oil in a 3-quart heavy saucepan over high heat, stirring frequently, until beginning to brown. Add broth and bring to a boil. Simmer, covered, until vegetables are tender, about 13 minutes. Stir in beets and their brine and simmer, covered, 8 minutes more. Ladle borscht into bowls and add potatoes. Top with sour cream and dill.