



Borscht

SERVES 6-8

I have a confession. I don't like beets. When I traveled to Russia I was served borscht, a soup filled with beets and it wasn't as bad as I expected it to be. When I returned home I decided to try it using golden beets which I prefer over the red ones. Surprisingly, it was delicious! Adding bacon and lots of other vegetables makes this soup hearty and very tasty. My Ukranian friend, Elena, also makes borscht with golden beets, which is a big endorsement since she's one of the best cooks I've ever known!

INGREDIENTS

1/2 pound bacon, chopped	2 cloves garlic, minced
1 cup celery (2 stalks), diced	1 head of Napa cabbage, chopped
1 yellow onion, sliced thinly into half-moons	2 or 3 medium sized gold beets, peeled and diced
2 medium carrots, roughly chopped	5 cups vegetable or chicken broth
1/2 cup cherry tomatoes, quartered	1/2 cup fresh dill, chopped
	salt and pepper to taste

PROCESS:

In a large pot, add the bacon and cook over medium high heat until just crisp, about 10 minutes. Remove bacon and set aside on a plate. Remove all but 2 tablespoons of bacon fat from the pan, and add celery, onion, and carrots. Cook until vegetables are tender, about 15 minutes. Add tomatoes, garlic, cabbage, beets, and broth. Simmer over medium high heat for 40 minutes until beets and cabbage are tender. Add dill, salt and pepper (to taste), and serve.