

Ukrainian borsch

Borsch - one of the most popular meal in Ukraine. Who at least once tasted this fragrant taste, that for many years it will remain a true fan...



CLASSIC RECIPE

NEED:

Borsch

potatoes
beets
tomatoes
carrot
onion
cabbage
2 cloves of garlic
Bay leaf
Salt, pepper, vinegar to
taste, dill



HOW TO PREPARE

1. Wash, peel and cut into thin julienne beets, carrots, potatoes and onions. Finely chop the cabbage, tomatoes scalded with boiling water, remove the peel and cut into cubes. Peel and crush the garlic.



HOW TO PREPARE

2. In a saucepan, boil the water, salt, put the potatoes and cabbage and cook over medium heat. In a skillet heat the vegetable oil, fry the onions and carrots for about 5 minutes, then add half a beet, vinegar, stir and simmer for 10 minutes.



HOW TO PREPARE

3. The remaining beet folded into a bowl, pour boiling water, add 1 tsp. vinegar and let it brew - resulting beet juice may be necessary at the end of cooking to make the color more saturated borsch.



HOW TO PREPARE

4. In a frying pan with vegetables add tomatoes, salt and pepper to taste, cover and simmer for 20 minutes.



HOW TO PREPARE

5. In a saucepan with potatoes and cabbage add steamed vegetables and bay leaf. Bring to a boil, remove the foam, then add the garlic. Cover and immediately remove from heat, then let stand 10 minutes.
6. Add to soup strained beet juice and stir.



Bon

apetit!

