

Borscht

Adapted from Elise Bauer's recipe on Simply Recipes

Serves 6 to 8

Time 2 hours

INGREDIENTS

1 pound beef stew meat, excess fat trimmed

Kosher salt and freshly ground black pepper

1 tablespoon neutral oil such as canola or vegetable

1 large onion, chopped

8 cups beef broth or beef stock, divided - I used the [Better than Bouillon Roasted Beef](#) flavor

3 tablespoons olive oil

3 large beets, peeled and chopped

3 carrots, peeled and chopped

1 large russet potato, peeled and cut into ½ -inch cubes

2 cups thinly sliced cabbage

¼ cup good quality white wine vinegar, plus more to taste

Sour cream and dill for serving

METHOD

Season the meat well with salt and pepper. In a large Dutch oven, heat the vegetable oil over very medium heat. When it shimmers, add the meat, working in batches if needed so you don't crowd the pan. Brown on all sides, about 7 to 10 minutes total.

Add the onions and cook until softened, about 3 minutes.

Add 4 cups of the beef broth or water and BTB over the beef and onions in the pot. Bring to a boil. Lower the heat to a simmer. Cover and cook until the meat is tender and falling apart, about 1 hour and 30 minutes.

Meanwhile, preheat the oven to 400°F.

Toss the beets and carrots with two tablespoons of the olive oil and spread them out in a single layer on a sheet pan and season with salt and pepper. Roast for 15 minutes.

Toss the potatoes with the remaining olive oil and season with salt. Make room for them on the sheet pan and roast everything for an additional 15 minutes.

Add the remaining broth, carrots, beets, potato and the cabbage to the Dutch oven with the meat and onions. Bring to a simmer, and cook for another 15 minutes or so, until the cabbage has softened.

Off the heat, stir in the vinegar and taste. Adjust seasonings with more salt as needed. Ladle into bowls and top with sour cream and dill and a few pinches of flaky salt. Pass vinegar at the table for those like me who like their face to pucker.