

## **RUSSIAN BORSCHT**

(For Zojirushi Thermal Pot)

### **Ingredients (serves 6):**

- 1 Tbsp. vegetable oil
- 10 oz. beef stew meat, cut into 1/2 inch cubes
- 1 small onion, chopped
- 1 stalk celery, chopped
- 1 cup potatoes, diced
- 1/2 cup carrots, diced
- 2 quarts beef broth
- 1 Tbsp. lemon juice
- 4 cups shredded cabbage
- 1 lb. ripe tomatoes, diced or 1 canned (15 oz.) tomatoes
- 1 lb. beets, peeled and diced (leaves reserved)
- 2 bay leaves
- 1/2 tsp. salt
- 1/4 tsp. freshly ground black pepper
- 1 cup sour cream
- 1 Tbsp. chopped dill



**Heat oil over medium-high heat in the Stainless Steel Thermal Vacuum Cooking Pot inner pan. Add the beef, and sear until well browned. Stir in the onion, celery, potatoes carrots and cook about 3 minutes.**

**Add the beef broth, lemon juice, cabbage, tomatoes, beets, bay leaves, salt, and pepper. Bring to a boil over high heat, skim the surface then place the inner pan in the insulated container and keep warm for about 2 hours**

**Chop and add the beet leaves into the borscht, and keep warm an additional 15 minutes. Remove bay leaves, check the taste and adjust with salt and pepper. Serve with a dollop of sour cream, and a sprinkling of dill.**

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