

Classic Beet Borscht

Clayton Schmitt, e-mail message to Michael Miller

Yield: 12 Servings

3 tbsp. butter
3 cloves garlic, minced
1 cup onion, chopped
6 cups beef stock
6 cups chicken stock
1 tbsp. fresh dill, minced
2 1/4 lb. beets, peeled and chopped
1 cup celery, chopped
1 cup carrots, chopped
salt
pepper
3 tbsp. red wine vinegar
5 tbsp. sugar
sour cream
fresh dill sprigs

Melt butter in heavy large saucepan over medium heat. Add garlic and sauté 30 seconds. Add onion and cook until translucent, stirring occasionally, about 8 minutes. Add both stocks and minced dill and bring to a boil. Add beets, celery and carrots and cook until vegetables are tender, stirring occasionally, about 25 minutes. Season soup with salt and pepper. Add vinegar and sugar. Taste and add more vinegar or sugar as desired. Ladle into bowls. Top with a dollop of sour cream and garnish with dill.

Source: *Gourmet Magazine*