

# Borscht

Makes 8 Cups

## Ingredients

- 1 1/2 pounds of beets, with peel, greens trimmed and set aside for another use
- 2 Tbsp vegetable oil
- 1 large onion, chopped
- Kosher salt
- 2 cloves garlic, finely chopped
- 6 cups chopped red cabbage, about 1/2 head
- 1 large Granny Smith apple, peeled, cored and chopped
- 3 1/2 ounces dry chorizo, chopped into 1/2" pieces
- 6 cups chicken stock, preferably [homemade](#)
- 1/4 cup red wine vinegar
- 1/4 tsp ground cloves
- 1/2 tsp red pepper flakes
- 1 tsp white sugar

## Garnish

- 1 cup sour cream or plain yogurt
- 1/4 cup pistachio nuts
- 2 radishes, thinly sliced
- Fresh mint

## Cooking Instructions

Preheat oven to 350°F

Place the beets on a foil- or parchment-lined baking sheet. Cover loosely with foil and roast until the beets can be easily pierced with the tip of a knife. This can take up to 1 1/2 hours, depending on the size of the beets. When the beets are cool enough to handle, peel and grate them.

Heat the oil in a 5 1/2 quart casserole over medium heat; add the onions, 1/2 tsp kosher salt and cook, stirring occasionally until the onions are translucent, about 5 minutes. Add the garlic and stir until aromatic, about 20 seconds. Add the cabbage, apple, chorizo, stock, vinegar, cloves sugar and 1 tsp kosher salt. Bring to a boil, reduce the heat and cook over medium-low heat, partially covered, until the cabbage is tender, about 30-40 minutes. Add the roasted grated beets.

Taste and season with additional salt or vinegar, if desired.

Serve with a dollop of sour cream or yogurt and garnish with pistachios, radishes and fresh mint, if desired.