

WINTER 2023 WINE CLUB FEATURED RECIPE

## AUTHENTIC UKRAINIAN BORSCHT



**Pair With:**  
**2020 Shake Ridge Zin**

### Ingredients:

- 8 cups beef bone broth
- 1 handful of fresh dill
- 1 cup cabbage thinly sliced
- 1 14oz can of petite tomatoes
- 2 Tablespoons butter
- 2 cups carrots, peeled and cut into cubes
- 2 lbs of beets, beet tops removed, peeled and cut into roughly 3/4in match sticks
- ½ cup russet potatoes, peeled and cut into cubes
- 1 cup peas
- 1 can of tomato soup
- ½ cup of Half and Half, room temp
- A pinch of sour salt (citric acid)- optional
- Shredded beef - **optional**
- Salt and pepper to taste



### Instructions

Heat bone broth in a large pot with dill. Allow to simmer for 30 minutes, uncovered. Meanwhile, sauté cabbage and canned tomatoes with butter, set aside. Remove dill from broth with slotted spoon and discard. Raise the temperature of the broth to medium high and add the beets and carrots. Cook uncovered until vegetables are al dente. Add potatoes and peas. Be sure not to overcook your vegetables because they will be mushy.

Next, stir in tomato soup and cabbage/ tomato mixture. Allow soup to come back to a high heat. Season with citric acid, salt and pepper. Add shredded beef if using. Serve hot, topped with sour cream and fresh dill as a garnish.

**Pair with the 2020 Shake Ridge Zinfandel and Nicks Cave and the Bad Seeds "Red Hand" on the radio.**