Russian Borscht
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*Russian borscht is a time-consuming effort, but the results are worth it: a rich, beefy base with a robustness you can’t find in any canned soup. This soup can warm you even on the chilliest of wintry nights.*

**Ingredients:**

- 6 cups beef broth
- 1 pound bone-in beef shank
- 1 medium onion, peeled, chopped
- 3 medium beets, peeled, grated
- 2 medium potatoes, peeled, cubed
- 1 cup shredded cabbage
- 1 tablespoon tomato paste
- ½ cup chopped fresh dill
- Sea salt and black pepper, to taste
- Sour cream, for serving

**Directions:**

1) Place broth, beef, and onion in a large pot; bring to a boil over high heat. Reduce to a simmer and cook, covered, until meat is very tender, about 90 minutes. Remove beef from broth; when cool enough to handle, remove meat from bones and chop. Strain broth and set aside.

2) Transfer strained broth and chopped beef back to large pot; add beets, potatoes, cabbage, and tomato paste; bring to a boil over high heat. Reduce to a simmer and cook until vegetables are tender, about 30 minutes. Stir in dill; season to taste.

3) To serve, ladle soup into large bowls and top with a dollop of sour cream.