

# Baba Irina's Borscht (Lenten Version)

2-3 medium beets, greens optional

2 tbsp vegetable oil

1 lb sliced white mushrooms

1 onion, chopped into small pieces

3 carrots, shredded

4 cups water

1 bay leaf

½ tsp black pepper

Chopped beet greens, optional

3 medium potatoes, cubed

1 small cabbage (or ½ medium cabbage), sliced

½ cup apple cider vinegar or ½ cup juice of pickled beets

Salt & pepper to taste

1 tsp dried parsley

Chopped fresh dill for serving

## Directions

1. Clean beets and trim ends and greens off. Boil (whole) until they can be poked with a fork, about 40 minutes. Drain and let cool. When cool, peel and cut into ~1 cm cubes.
2. Saute onion, carrots, and mushrooms in a large pot until onion is translucent. Cover with water and add bay leaf and black pepper. Bring to a boil and cook until the water is no longer clear.
3. Add beet greens if using, and more water to cover. Bring to a boil. Add potatoes and cabbage to the pot and bring to a boil. Simmer for about 1 hour, or until potatoes break apart.
4. Add cubed beets, vinegar or beet juice, salt & pepper to taste, and dried parsley. Simmer for 10-15 more minutes.
5. Serve topped with fresh dill.

Note: Beets can be prepared in advance and frozen.