



Brightest Borscht Soup with Sour Cream and Fresh Dill

(Serves 4-6)

4 large beets
1 t salt
1 T sugar
3 egg yolks, lightly beaten
juice of 2 lemons
4-5 T sour cream, plus more for garnish
a few sprigs of dill for garnish

Trim and wash the beets, leaving the skin on. Place the beets in a large saucepan and cover them with about 2 ½ quarts of water. Add 1 teaspoon of salt. Cover the pot, and simmer for 1 hour, or until tender when pierced with a knife. Remove the beets with a large slotted spoon and place them in a colander to drain. Reserve 1 ½ quarts of cooking liquid. Allow the beets to cool, then peel and grate them.

In a small saucepan, heat 1 cup of the cooking liquid, then add the sugar and stir to dissolve. Slowly drizzle the hot liquid into the egg yolks, whisking to combine, then stir in the lemon juice. Pour the egg mixture into a large bowl and add the remaining cooking liquid and grated beets. Add the sour cream, then season with salt and pepper, stirring to combine well. Chill until cold, about 2 hours. Garnish with dill, and more sour cream.

