

NYBG

EDIBLE ACADEMY FRESH FROM THE GARDEN TASTINGS

BRIGHTEST BORSCHT WITH SOUR CREAM AND FRESH DILL

Inspired by *Dinner with Georgia O'Keeffe* by Robyn Lea
Yield: 4–6 servings

Ingredients

- 4 large beets
- 3 365 Everyday Value® Cage-Free Medium Brown Grade-A Egg yolks, lightly beaten
- 4–5 tablespoons 365 Everyday Value® Organic Sour Cream, plus more to garnish
- 1 teaspoon 365 Everyday Value® Kosher Sea Salt, plus more to taste
- 1 tablespoon 365 Everyday Value® Organic Cane Sugar
- Juice from 2 lemons
- 2 ½ quarts water
- A few sprigs of dill, for garnish
- 365 Everyday Value® Ground Black Pepper, to taste

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Instructions

Trim and peel the beets. 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 about 1 hour, or until beets are tender when pierced with a knife. Remove the beets with a large slotted spoon and place them in a sieve to drain. Reserve 1 ½ quarts of the cooking liquid. Allow beets to cool, then 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, pepper, and more sour cream.

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