



My favorite Dish

Borscht is one of the staple dishes in our family. It is a traditional Ukrainian dish. Many generations of Ukrainian people have been cooking this meal for many centuries. All people in Ukraine and in different parts of the world like Ukrainian borscht. My family and I like eating it with red hot pepper and brown bread. To tell you the truth, our family cooks borscht every week. My grandmother prefers borscht with beans, while my mom likes it with sour cream. I like the borscht that my mother cooks.

Below is the recipe:

Ingredients:

400-500 g meat

2 beetroots

¼ head of cabbage

3-5 potatoes

1-2 carrots

1 onion

1 -3 cloves of garlic

200 ml tomato paste or juice

30 g olive oil

30g butter

1 spoonful vinegar

Sugar, salt, spices and greens

Put grated cabbage and potatoes into three liters of any broth. Then fry the cut onions and grated carrots with olive oil and a piece of butter in the frying pan. Then add grated beetroots, some sugar, vinegar and tomato paste. Put all fried mass into the broth. Add garlic and greens at the end. Add salt, garlic, greens and other spices to your taste. Serve borscht with sour cream, brown bread or pampushkas (buns) with garlic or whatever you like. Bon appetite!

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Form 8-C, Lyceum №15

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