

Polish White Borscht (Bialy Barszcz)

Yield: 5 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/polish-food-recipe>

Ingredients:

- 2 pounds smoked kielbasa
- 2 tablespoons unsalted butter
- 4 cloves garlic finely chopped
- 2 leeks trimmed, sliced
- 1 small yellow onion sliced
- 2 russet potatoes medium, peeled and cut into 1? cubes
- 2 sprigs marjoram
- 1 bay leaf
- 1 1/2 cups sour cream
- 1/4 cup flour
- 1/4 cup grated horseradish freshly
- kosher salt
- freshly ground black pepper
- 1/4 cup dill roughly chopped
- 2 tablespoons chopped parsley
- 4 boiled eggs cut into wedges, See How to Hard Boil Eggs

Nutrition:

1. Calories: 780 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 345 milligrams
4. Fat: 56 grams
5. Fiber: 3 grams
6. Protein: 34 grams
7. SaturatedFat: 23 grams
8. Sodium: 2490 milligrams
9. Sugar: 7 grams

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