

# Polish Christmas Eve Borscht

Yield: 4 min

Total Time: 120 min

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

## Ingredients:

- 4 beets medium, peeled, cut in half
- 2 beets small marinated, coarsely grated
- 1 celery stick small
- 1 onion small, peeled, whole
- 1 garlic clove peeled, cut in half
- 3 pieces dried porcini mushrooms rinsed
- 2 allspice whole
- 1 tablespoon salt plus plenty of pepper
- 3 tablespoons white wine vinegar or other, but add gradually according to taste
- 2 tablespoons soy sauce
- 1 tablespoon butter
- 9 1/2 cups water

## Nutrition:

1. Calories: 100 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 10 milligrams
4. Fat: 3 grams
5. Fiber: 5 grams
6. Protein: 3 grams
7. SaturatedFat: 2 grams
8. Sodium: 2380 milligrams
9. Sugar: 10 grams

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