

Instant Pot Pressure Cooker Authentic Russian Borscht

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/russian-borscht-recipe-pressure-cooker>

Ingredients:

- 4 strips bacon chopped
- 1 cup chopped onion
- 5 cloves garlic
- 14 1/2 ounces diced tomatoes undrained
- 2 large carrots chopped into big pieces
- 2 pounds beef short ribs
- 2 cups water
- 2 bay leaves
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon ground pepper
- 1 teaspoon salt
- 2 cups water
- 2 cups shredded cabbage or coleslaw mix
- 1 cup beets peeled, coarsely shredded
- 1 cup shredded carrots peeled, coarsely
- 3 tablespoons vinegar
- fresh dill
- sour cream

Nutrition:

1. Calories: 1120 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 195 milligrams
4. Fat: 96 grams
5. Fiber: 6 grams
6. Protein: 39 grams
7. SaturatedFat: 41 grams

8. Sodium: 1040 milligrams
 9. Sugar: 12 grams
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