





[eɪ]

Rain, rain, go away,
Come again another day,
Little Johnny wants to
play,
Rain, rain, go away.



National

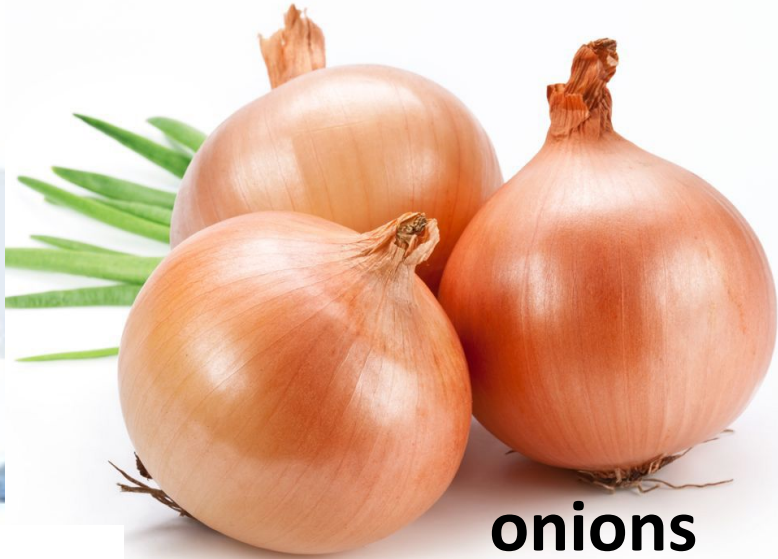


Dishes



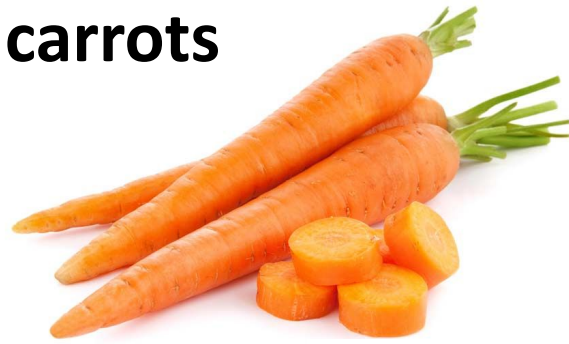


beetroot



onions

carrots



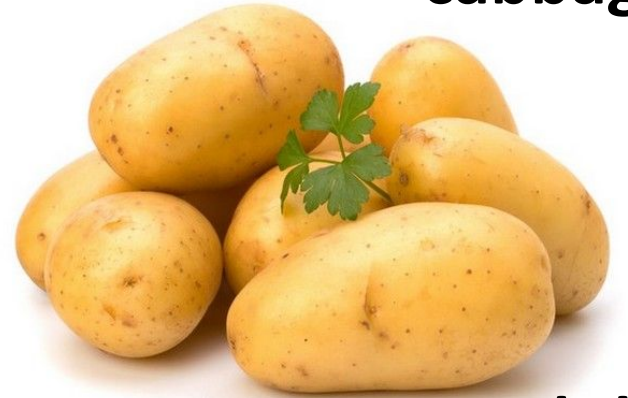
cabbage



celery



beef



potato



parsnip



garlic



tomato juice

A bowl of borsch soup, a traditional Eastern European dish, is the central focus. The soup is a vibrant red color, likely from beets, and is garnished with fresh green herbs. It is served in a white ceramic bowl with a brown rim, which sits on a matching white plate. To the right of the bowl, a wooden spoon rests on a red napkin. In the background, several slices of dark, rye bread are stacked on a wooden cutting board. To the left, a small white bowl contains a white, creamy substance, possibly sour cream or cheese, with fresh green herbs nearby. A cluster of bright red cherry tomatoes on the vine is positioned to the right of the bowl. The entire scene is set against a light, neutral background, creating a warm and inviting atmosphere.

What is borcht?

What does it contain?

What do people eat it with?

How to make Borscht

A top-down view of a white ceramic bowl filled with a vibrant red Borscht soup. The soup contains chunks of tender beef, sliced carrots, and diced tomatoes. It is garnished with fresh green herbs. The bowl sits on a white and brown striped cloth. Surrounding the bowl on a white wooden surface are fresh ingredients: a whole head of garlic, several garlic cloves, a bunch of fresh parsley, a small bowl of white sour cream, and a piece of crusty bread. A wooden-handled knife and a silver spoon are also visible.

1. Add salt and pepper.
2. Cover and let it simmer for an hour.
3. Serve the soup in large bowls with sour cream.
4. Boil the beef until it is tender. Then remove from the pot.
5. Peel and chop the vegetables.
6. Place them in the pot and cook in the beef broth.
7. Flake the beef and add to the vegetables.

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