



*Aunt Nellie's*<sup>®</sup>

## **CHILLED PICKLED BEET BORSCHT**

**SERVES:** Makes 4 SERVINGS

**PREP TIME:** 15 MINUTES

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### INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Whole or Sliced Pickled Beets
- 1 cup water
- 1/2 cup shredded carrots (optional)
- 2 tablespoons lemonade concentrate
- 1 cup buttermilk
- 2 tablespoons chopped fresh dill
- Salt and black pepper to taste
- Sour cream and chopped cucumber (optional)

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### INSTRUCTIONS

1. Preheat Drain beets, reserving liquid; chop beets. Combine reserved liquid, water, beets, carrots, if desired, and lemonade concentrate in medium saucepan. Bring to a boil; reduce heat and simmer, covered, about 5 minutes to blend flavors and until carrots are tender. Cool; refrigerate until chilled.
2. Stir in buttermilk and dill; season with salt and pepper, if desired. Keep chilled until ready to serve. Can be made up to 1 day ahead of time. To serve, shake or stir to mix; pour into serving bowls and top with sour cream and chopped cucumber as desired.

**VARIATION:** Use one jar (16 ounces) Aunt Nellie's Sliced Beets in place of pickled beets; increase lemonade concentrate to 1/2 cup.

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**FIND IT ONLINE:**

<https://auntnellies.com/chilled-beet-borscht/>

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