



ROASTED CHERRY BORSCHT

NATASHA ROSENSTOCK NADEL · DEC 21, 2015

2 SHARES



Haimish (home-style) food doesn't need to taste bland. This modern Roasted Cherry Borscht takes a classic borscht recipe, deepens the flavor using cherries, and replaces processed sugar with dates and agave nectar. Because it doesn't need to be heated, borscht has always been a logical choice for a Shabbat lunch first course. However, the easy-yet-impressive garnish brings a new sophistication to an old-fashioned dish. Instead of thinking, "been there, done that," your guests will be asking you for the recipe!

75MIN DURATION	60MIN COOK TIME	15MIN PREP TIME	6-8 SERVINGS
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INGREDIENTS

4 to 5 beets, roasted and peeled

4 pitted medjool dates

½ to 1 cup fresh or frozen pitted cherries

Juice of 1 lemon

Dash of salt and pepper

1 tablespoon agave nectar

1 can small new potatoes, rinsed and drained

Garnish Options:

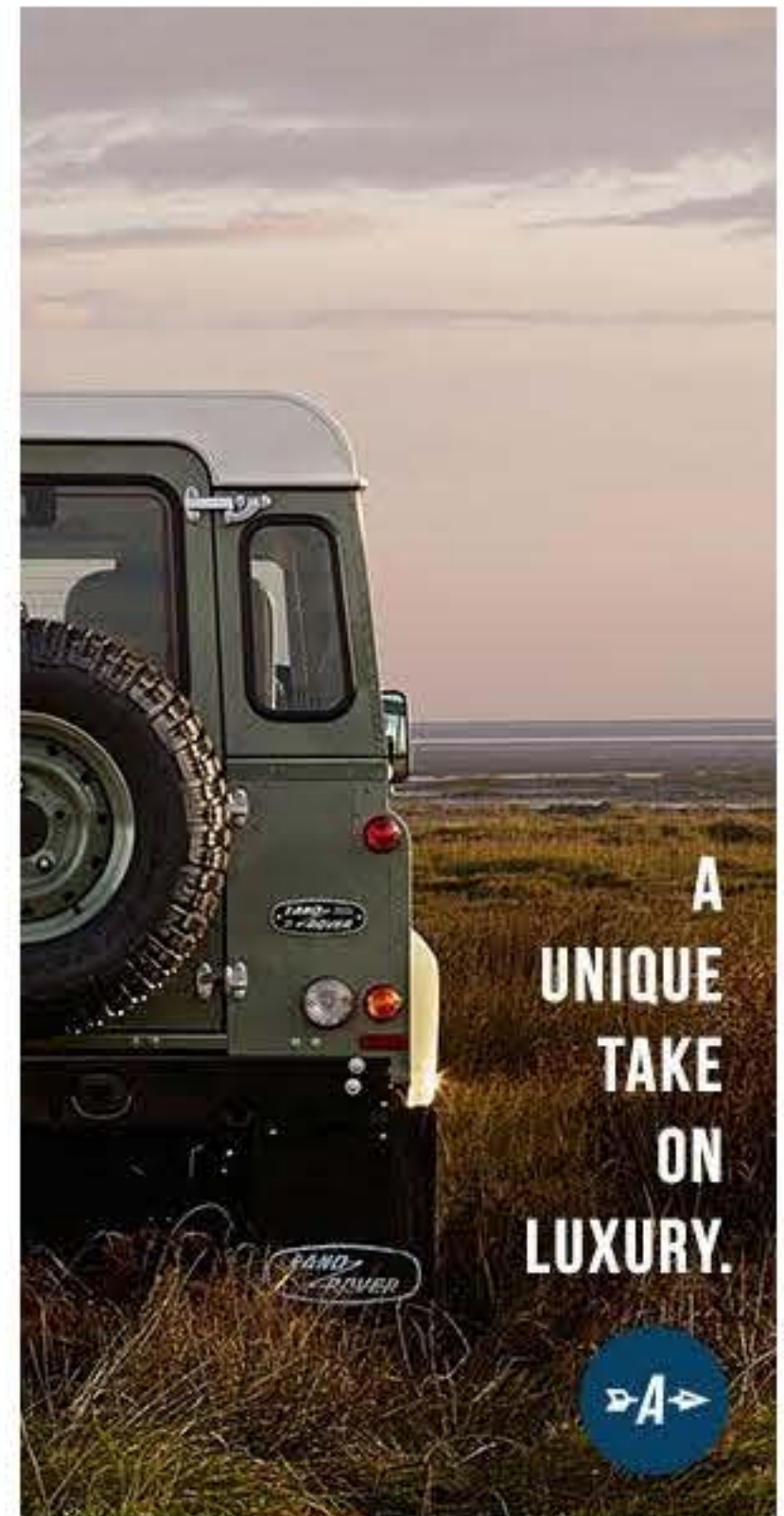
1 dollop vegan sour cream

sliced beets and/or sliced cucumber

PREPARATION

1. Heat oven to 425°F. Remove beet greens if still attached. Wash the beets but don't peel them. Wrap them in foil and roast for 1 hour. At the same time, roast the potatoes uncovered in the oven until somewhat browned. Set aside. Let the beets cool. Put on disposable kitchen gloves (unless you like to have red hands for days) and rub the skin off. Cut off any remaining root. Cut in ½ inch cubes for easier blending.

2. Blend diced beets with dates, cherries, lemon juice, agave nectar, salt and pepper. Pour into bowls and add whole potatoes and optional garnishes.



Browse



RECIPE
OREO RICE KRISPIES TREATS



RECIPE
UMEBOSHI ROASTED
VEGETABLES WITH TAHINI
GINGER DIP



RECIPE
SIMPLE VEGETABLE STOCK



NATASHA ROSENSTOCK NADEL

Named "Most Creative Problem Solver," by Dr. Neil Barnard and his staff at the conclusion of her Physician's Committee for Responsible Medicine migraine study group, Natasha Nadel is a journalist and a mom who provides healthy substitutes for the typical shortcuts parents make when trying to feed their family quickly. Natasha wrote her [cookbook](#) and Healthy Mama's Guide for parents like her who don't want to work so hard to feed their children healthy and delicious meals made from whole foods. She lives outside Washington, DC with her husband, son and daughter.

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