

## **BURACZKI** (Minced beetroot Polish style)

### **INGREDIENTS**

1 onion (medium size)  
1 oz butter  
2-3 packs cooked beetroots  
1 clove garlic  
Half a chicken stock cube (dissolved in as little water as possible)  
Pepper (to taste)  
Sugar (if necessary)  
A little cornflour to thicken  
Soured cream (half to 1 small tub)  
Vinegar (to taste)

### **METHOD**

Sauté some chopped onion in a knob of butter. When soft, mince the beetroots into the pan.

Return to the heat (**DO NOT BOIL**) and add the crushed garlic, stock, and pepper to taste.

Simmer gently for a few minutes.

Taste and add some sugar if the beetroots don't have natural sweetness.

Thicken slightly with a little cornflour, making sure to bring back to simmer.

Add sour cream – and some vinegar for a little sharpness if liked.

Once vinegar has been added, **DEFINITELY DO NOT BOIL**, as otherwise the beetroot will lose its lovely colour.

Serve with a pork or beef dish with lots of meat sauce.

