



# OUR FAVORITE RECIPES



## A Typical Slovak Christmas Eve Menu

- Oplatky
- Wine
- Honey
- Garlic
- Dried Peas
- Mushroom Soup
- Pagach
- Bobalky
- Stewed Prunes
- Mushroom Soup (Machanka)
- Caraway Soup
- Mushroom Stuffed Cabbage
- Bread for Christmas Eve
- Christmas Bread
- (Figs, Dates, Oranges, Apples, Tangerines)
- Mixed Nuts
- Nut Rolls
- Poppyseed Rolls
- Pirohy

## PIROHY

- 1 cup flour
- About 4 tablespoons water
- 1 egg

Mix flour and egg with enough water to make a soft dough; knead well. Roll out on floured board until thin. Cut into squares. Place 1 teaspoon filling on each square. Fold in half, making a triangle. Pinch edges well to keep filling inside. Drop into boiling salted water and cook until they rise to surface. Cook 5 minutes longer. Rinse in colander with hot water. Drain. Pour melted butter over pirohy and serve.

### Cheese Filling

- 1/2 cup dry cottage cheese
- 1 egg yolk
- 1 teaspoon butter
- pinch salt
- Mix together
- Potato Filling
- 1 large potato cooked and mashed
- 1 tablespoon butter

(Optional-grated cheese to taste)

Lekvar may be used as filling. Cooked sauerkraut may also be used as filling. Drain and rinse sauerkraut in cold water. Brown diced onion in shortening, add sauerkraut. Cook for a few minutes.

## BREAD FOR CHRISTMAS EVE

- 1 package dry yeast
- 1/2 cup lukewarm water
- 1/8 teaspoon salt
- 1 tablespoon sugar
- 4 tablespoons sugar
- 6 cups flour
- 1 teaspoon salt
- 4 tablespoons salad oil

Dissolve yeast in warm water with 1/8 teaspoon salt and 1 tablespoon sugar. Set in warm place to rise. Sift 6 cups flour in deep bowl, add 2 cups warm water, 4 tablespoons sugar, 1 teaspoon salt, 4 tablespoons salad oil.

Knead well and set aside to rise. When double in bulk, punch down, let rise second time until double. Punch down. Divide dough in two. Shape one part into round bread, cover and let stand 20 minutes. Punch down

and reshape. Place in greased pan. Allow to rise until double in bulk. Bake at 350 degrees for 1 hour.

Note: The second part of this dough will be use for Bobalky.

## CHRISTMAS EVE BOBALKY

Use other half of above dough for bobalky. Knead and roll on floured board into rope. Cut and roll into balls about 1 inch in diameter. Place on floured pan, let rise 15 minutes. Bake at 350 degrees for 10 minutes or until just slightly brown. Cook then place in deep bowl, pour boiling water over just to soak a little. Drain in colander. Then place in serving dish, heat honey with a little water, pour over bobalky.

Mix 1/2 cup ground poppyseed and 1/4 cup sugar and then add to bobalky. Let stand several hours in cool place (or refrigerator) for several hours before serving.

Note: some bobalky are served with sweet cabbage or sauerkraut. Sautee cabbage or sauerkraut with onion in salad oil, then mix with bobalky.

## NUT ROLLS

- 8 cups flour
- 2 cups milk (scalded)
- 4 egg yolks
- 1 cup sugar
- 1 large yeast or 3 envelopes dry yeast
- 1/2 pound butter
- 1/2 pound oleo or crisco
- 1 tablespoon salt
- 1 1/2 teaspoons vanilla

Dissolve yeast in 1 cup lukewarm milk. Stir well. Add sugar, shortening and salt to rest of the milk and cool. Beat egg slightly and add to mixtures, then add the yeast mixture to the rest of the lukewarm mixture. Put half of the flour in a bowl and add the above mixture a little at a time. Mix well. Add remainder of flour to make soft dough using just enough flour to knead without sticking. Cover. Let rise double in bulk.

Keep in warm place. Takes about 2 hours to rise. Knead down a little to get out puffiness. Divide into 6 parts and let stand 10 minutes. Roll out and spread with nut mixture. Roll tightly and place on greased baking sheet and let rise about 1 hour and bake in 350 degrees over 35 to 40 minutes. Brush each roll with slightly beaten egg before baking. Brush with melted butter after baked.

## NUT MIXTURE

- 4 pounds nuts (ground)
- 4 cups sugar
- 1 stick butter (melted)
- 1/4 cup milk (enough to moisten nut mixture)

## PAGAČ

- 10 cups flour
- 2 yeast cakes (or 2 packages dry yeast)
- 2 sticks margarine
- 2 eggs beaten
- 2 tablespoons salt
- 1/4 cup sugar
- 2 1/2 cups milk (or more necessary)

Knead all together until well blended as for bread dough. Let rise double in bulk in warm place. Punch down, let rise once again. Turn

out on floured board, separate into 8 or 10 portions. Let rise until light. With rolling pin flatten enough to place about 1 cup of filling in center of each mound of dough. Bring dough up over mound and pinch together to shape a round ball. Let rest about 1/2 hour with filling then carefully roll out as thin as you want it. Place on cookie sheet. Bake until golden brown then butter on both sides. Rounds should be about 14 inches in diameter or as thin as you like them.

Filling: Fried cabbage or potato and cheese

## TWO HOUR NUT AND POPPYSEED ROLLS

- 6 cups sifted flour
- 1 teaspoon salt
- 3 tablespoons sugar
- 2 packages dry yeast
- 1/2 cup warm milk
- 1/4 pound butter
- 1/2 cup vegetable shortening
- 3 eggs beaten
- 1 cup sour cream

Dissolve yeast in warm milk. Sift together flour, salt and sugar. Add shortening and butter. Mix as for pie crust. Add beaten eggs and sour cream. Add yeast - blend well.

Divide dough in four parts. Let rise 30 minutes. Roll each part thin as for jelly roll. Spread with one of the following fillings. Roll and place on greased pan and allow to rise for one hour or until double in bulk. Bake 35 to 40 minutes at 350 degrees.

## NUT FILLING

- 1/2 pound chopped nuts
- 1/2 cup sugar
- 1 teaspoon vanilla
- 1/4 cup scalded milk
- 1 teaspoon melted butter
- Melt butter. Add walnuts, sugar and vanilla.
- Add scalded milk. Mix well.

## POPPYSEED FILLING

- 1/2 pound ground poppyseed
- 3/4 cup sugar
- 1/2 cup scalded milk
- 1 tablespoon melted butter
- Combine all ingredients, mix well.

## CHRISTMAS BREAD

- 1 cup sugar
- 1/2 cup shortening
- 2 teaspoons salt
- 2 cups scalded milk
- 1 cup warm water (NOT HOT)
- 2 packages dry or compressed yeast
- 2 eggs, beaten
- 8 cups flour
- 1 cup seedless raisins

Put sugar, shortening, salt and scalded milk in a large bowl; stir until shortening melts. Cool to lukewarm. Pour warm water into small bowl; sprinkle or crumble in yeast, stir until dissolved. Add eggs and yeast to lukewarm milk mixture and blend. Add 2/3 of flour and beat until smooth. Gradually add remaining flour, mixing well after each addition. Add raisins and turn out on floured board and knead until smooth and elastic; place in greased bowl. Brush with melted shortening, cover, and let rise in warm place until it doubles (about 1 1/2 hours). Punch down divide into 3 equal portions. Shape

into 2 round loaves; let rise again until it doubles. Brush with beaten eggs. Bake in hot oven for 10 minutes at 450 degrees then turn to 350 degrees and continue baking for 45 minutes or until golden brown.

## MUSHROOM CABBAGE

- 1 head cabbage (about 3 pounds)
- 1 large can sauerkraut
- 1 cup ground mushrooms (either canned, dry or frozen)
- 1 cup rice (uncooked)
- 2 tablespoons oleo
- 1 medium onion
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- For Sauce and Brown Gravy
- 1 tablespoon shortening
- 1 tablespoon flour

Cut core out of cabbage to loosen leaves. Place cabbage into boiling water for a few minutes. Remove leaves, cut away the thick rib from cabbage leaves. Fry the onions in the oleo until soft, add to mushrooms, rice. Season to taste. Place about 1 teaspoon in each cabbage leaf and roll. Drain sauerkraut, use about half the kraut in the bottom of the pot. Arrange rolls over the kraut, cover the remaining kraut. Fill pot with water, to top off the rolls. Cook slowly for about 2 hours.

Sauce: Brown flour in shortening. Add about a cup of water. Bring to boil, then pour over the cabbage rolls. Cook for just about 5 more minutes.

## MUSHROOM SOUP (MAČANKA)

Wash dried mushrooms. Soak overnight. In morning cook mushrooms in the water. Add salt and pepper to taste. Cook slowly for 2 hours or more.

Zapraška (Soup thickening)

Brown 1 chopped onion in 2 tablespoons salad oil, add browned onion to mushroom soup. To remaining oil add 2 tablespoons flour slowly, brown and then add to mushroom soup to thicken. Cook for a few minutes and serve hot.

## MUSHROOM SOUP

- 7 cups fresh mushrooms (chopped)
- 3 quarts water
- 1 quart sauerkraut juice
- Salt and pepper (to taste)
- 1 small onion
- 3 tablespoons butter
- 3 tablespoons flour

Cook mushrooms in water about 1 hour. Brown butter onion; add flour and brown well. Add sauerkraut juice and boil this for 5 minutes. Add to soup and boil 1/2 hour longer.

## CARAWAY SOUP

- 3 tablespoons oleo
- 1/2 cup chopped onion
- 1/2 teaspoon salt
- 1 teaspoon caraway seeds
- 3 cups water
- 3 tablespoons flour

Melt shortening in heavy saucepan. Add chopped onion and cook over low heat until lightly golden. Add salt, flour and caraway seeds. Blend into 3 cups cold water and bring to boil, stirring constantly, until mixture is slightly thickened. Serve at once.