

Pierogi

DOUGH:

5 cups flour 6 egg yolks 1/4 lb. butter 3 eggs
1 cup sour cream Pinch salt 3/4 cup water

Make a mound out of the flour, then make a well in the center. Place egg yolks and eggs in the center, cutting in the flour with a knife and adding water and salt. Knead until firm. Cut in three parts.

Roll dough out thinly, then cut circles with a cup. Place small amount of filling off center on each circle of dough.

Fold over and seal by moistening edges with water and putting pressure on edges for a firm seal.

Boil a pot of water. Add salt. Drop pierogi into boiling water. Cook lightly for 5 minutes using a low flame. Remove gently with strainer spoon and brown in butter or margarine in frying pan. Serve with sour cream.

CHEESE & POTATOES:

1 cup cottage cheese (dry)
1 tb. onions (chopped fine)
1 cup whipped potatoes
Salt, pepper to taste

Combine ingredients and mix lightly. Let cool and fill circles with desired amount.

CHEESE:

1-1/2 cups cottage cheese (drained)
1 tb. margarine (melted) 1/4 tsp. vanilla
1/2 tsp. salt 1 egg yolk 1-1/2 tb. sugar

Drain cottage cheese. Combine ingredients and mix until smooth. Fill circles of dough with desired amount.

MEAT:

1 lb. ground beef 1 tb. flour
1 onion (chopped) 1/2 tsp. dill
1 tb. margarine Salt, pepper to taste

Using a large skillet, saute onion slightly in margarine. Add ground beef, salt and pepper and saute. When mixture crumbles, drain off a little fat. Stir in flour and add dill. When still warm fill circles of dough with desired amount.

SAUERKRAUT:

2 cups sauerkraut (rinsed)
1 sm. onion (chopped)
2 tsp. butter Salt, pepper to taste

Cook sauerkraut in a little bit of water and drain. Let cool and chop. Saute onion in butter, add sauerkraut and simmer 5 minutes until the flavor blends. Let cool.

Starodawne Golabki

Old Fashioned Cabbage Rolls

2 cups cooked rice
(cook according to pkg. directions)
8 strips of bacon
1 lb. ground beef
1 large onion
1/4 tsp salt
Dash of pepper
1 medium cabbage (about 3 lbs.)
1—10-3/4 can condensed tomato soup
diluted with one can of water

Cut off bottom of cabbage—about 1 inch and remove entire core. Remove any damaged leaves, rinse and place whole head into salted boiling water—allow to return to a boil and simmer 5 minutes. Remove from heat and let stand 25 minutes. Drain and allow to cool sufficiently for comfortable handling.

Dice bacon and fry till lightly browned—pour off all grease except 2 tbsp.—add diced onion and saute with bacon until tender.

Add 1/2 of bacon mixture together with 1/4 tsp. salt, dash of pepper and ground beef to cooked rice and mix well.

Taking one leaf of cabbage at a time, trim large center vein only at its thickest point being careful not to cut through leaf. Place filling in center of leaf and fold envelope style (first bottom—then sides and finally the top). Amount of filling will depend on size of leaf.

Cover bottom of roasting pan with half the diluted tomato soup and place cabbage rolls in pan folded side down in layers—sprinkle with remaining bacon and onion and pour remaining tomato soup on top. Cover and bake in 350° oven 30 minutes—reduce heat to 275° continue baking 1-1/2 to 2 hours until cabbage is tender.



Treasured Polish Recipes

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Szynka

(Staros Polskie)
Old Country Ham Loaf

3 cups ground ham
dash ground cloves
1/2 lb. ground beef
1/2 cup light brown sugar
1/4 cup chopped celery (tightly packed)
1/2 cup fine bread crumbs
dash ground cinnamon
2 eggs (slightly beaten)
2 apples pared, sliced
1/4 cup chopped onion
1 ounce raisins
1/2 cup milk
6 Maraschino cherries
1 tb. margarine

In a large bowl, combine and toss lightly—beef, ham, bread crumbs, eggs and milk, onion and celery.

Melt margarine in a 9x5x3" loaf pan. Combine cloves, cinnamon and brown sugar. Spread out on bottom of pan. Place on top of sugar the cherries, apples and raisins. Press in the ham, beef mixture and bake for 1-1/4 hours at 350°.

Take out of oven, let stand for 5 minutes. Pour off liquid, then turn over pan on serving platter. Remove pan.



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Kartoflane Kluski

Potato Noodles

Noodles:
3/4 cup finely grated raw potatoes
1 egg
1-1/2 cup all-purpose flour
1/4 tsp salt

Garnish:
4 slices bacon
1/2 cup diced onions

Stir all ingredients together until well mixed (dough will be soft and appear wet).

With the side edge of a tablespoon that has been dipped in cold water, cut off approximately 1/4 inch portions of dough against side of bowl.

Working quickly, drop one portion at a time into 4 quarts salted boiling water. Cook for 15 minutes—stirring frequently. Drain in colander.

Dice and fry bacon—pour off all but 2 tbsp. fat—add onion and saute on medium-low fire until lightly browned. Toss with noodles. Makes approximately 4-1/2 cups servings.



Piernik

(z/miodem)
Spiced Honey Cake

3 cups flour
1 cup walnuts (sliced)
1 cup honey
1 tsp. allspice (ground)
1-1/2 cups sugar (powdered)
2 tb. sugar (carmelized)
3 tsp. baking soda
1/2 cup margarine
5 eggs

Grease, then flour a 12-3/4x9x2" pan. Use heavy skillet to make sugar carmel—3 tb. sugar, brown and add 3 tb. water bring to a boil.

Sift flour, cream margarine and stir in egg yolks, sugar, honey, baking soda, carmel, allspice. Add 1-1/2 cups flour.

Beat egg whites, mix with batter. Add remaining 1-1/2 cups flour, blend well and stir in sliced walnuts.

Preheat oven to 350° and bake for 1 hour. Remove cake from pan. When cool cut in 3 layers and insert filling.

FILLING: Cream margarine by itself. Cream 6 egg yolks with 2 cups powdered sugar until light. Blend with margarine. Melt 2 ozs. baker's unsweetened chocolate on hot water, cool and add to cream mixture. Add 1 oz. rum.

