

## **CHRISTMAS EVE SUPPER - RECIPES**

### **Bread (Krachun)**

3 cups all-purpose flour  
1 cup warm water 1 (1oz.) cake yeast  
1/2 tsp. salt

Sift flour and salt in a bowl. Dissolve the yeast in warm water and add to the flour mixture; knead until smooth. Let rise until doubled in size. Then place in a 9-inch greased pie pan and let rise again. Bake in a 400 degree oven for 30 minutes. Makes one loaf. This dough may also be used for making bobalki..

### **Bobalki**

1 pkg. yeast  
1 tsp salt  
1 tbsp. sugar  
1/2 cup lukewarm water

Cut into 1" pieces. Place on a greased cookie sheet. Let rise for about 20 minutes. Bake at 350 degrees for about 10 minutes or until lightly browned. Cool and separate. Place in a colander, pour boiling water over bobalki. Drain quickly to prevent sogginess. Any of the following mixtures may be used on the bobalki.1. Saute 1 small onion in 2 Tbsp. oil. Add 1 lb. sauerkraut (drained); cook for about 15 minutes. Add mixture to half of Bobalki.2. Combine 1 cup ground poppy seed, 2 Tbsp. honey, 4 Tbsp. water. Add the remaining bobalki. Mix well.3. Melt 1 stick margarine. Combine with 2 Tbsp. honey and 1/2 cup strawberry preserves.

### **Sauerkraut and Beans**

1 16 oz can sauerkraut, undrained  
1 16 oz. can butter beans  
zapraska

In saucepan, cook sauerkraut, with juice, until tender, about 1 hour; add butter beans, with juice, and cook a few minutes more. In a skillet, make zapraska, using 2 tablespoons salad oil and 2 tablespoons flour. Add sauerkraut/bean mixture to zapraska, stirring constantly. Cook for about 10 to 15 minutes more. For a thinner mixture, add liquid to desired consistency. This is served over mashed potatoes.

### **Fish**

Any white fish, cut into serving pieces  
salt and pepper  
flour  
oil

Salt and pepper both sides of each piece of fish; dredge in flour. In heavy skillet, fry pieces in oil for just a few minutes (until golden brown). Remove from skillet onto paper towels. When all pieces have been fried and drained on paper towels, place all pieces in a baking dish or pan. Cover with foil ((so that fish will not become dry) and bake in a 325 degree oven for 25 to 30 minutes, until done.

### **Mashed Potatoes**

Potatoes  
1 medium onion  
1/2 cup oil  
salt to taste

Peel and cut potatoes as for mashed potatoes. Cook in salted water until done. Drain water from potatoes. In a skillet, sauté onions in oil until soft (do not brown). Add sautéed onions and oil to drained potatoes; mash and mix well. Served with Sauerkraut and Beans poured over.

### **Mushroom Stuffed Cabbage (Holubki)**

1 head cabbage (about 3 lbs.)  
1 large can sauerkraut  
1 cup ground mushrooms (canned, dry or fresh ones cooked)  
1 cup rice (uncooked)  
2 Tbsp. oleo or oil  
1 medium onion, chopped  
1/2 tsp. salt  
1/4 tsp. pepper

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. Saute the onions in oleo (or oil) until soft..In a bowl, mix uncooked rice, onions and mushrooms. Season to taste. Place about 1 tablespoon 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 with remaining kraut. Pour water in the pot (to top of rolls). Cook slowly, for about 2 hours.

### *Machanka (Thick Mushroom Soup)*

1 lb mushrooms – canned or fresh cooked  
1 tsp finely chopped onion  
salt and pepper  
4 Tbsp salad oil  
4 Tbsp flour  
1 quart water  
Sauerkraut (usually half water and half sauerkraut juice) to taste

Add sauerkraut juice to some of the water the mushrooms were cooked in. Salt and pepper and bring to a boil. Brown flour in oil until light brown, add onion and brown. Add 1/4 cup water and bring to a boil, stirring constantly. Strain. Add to contents along with mushrooms and simmer for a couple of minutes.

### *Pagac – Kupustanik*

Dough: 2 small cakes yeast  
1/2 cup lukewarm water  
1 1/2 cups water  
1/4 cup sugar  
2 tsp. salt  
1/2 cup shortening  
6 1/2 to 7 cups flour

Soak yeast in 1/2 cup lukewarm water. Mix all other ingredients and then add the yeast mixture. Knead dough for about 10 to 15 minutes. Allow to rise in a warm place until double in bulk. After dough rises, divide into 8 parts. Let rise again covered with dry cloth. Then flatten dough out to about 1/2 inch thickness using a rolling pin.

Place filling over top of dough leaving about 1/2 inch from edges free from filling. Roll another part of dough the same size and place on top. Pinch edges together. Roll again. Prick with fork all over top. Place on greased cookie sheet and bake at 350 degrees for about 25 minutes or until done. Brush with oil on top and sprinkle with salt and pepper. When taken out of the oven, cut into triangles..

Filling: 1 head cabbage  
Oil enough to fry cabbages  
salt and pepper to taste

Grate cabbage and fry in oil, adding the salt and pepper to taste. Cool before spreading on pagac dough.