

ST. OLIVER'S SPICE PEOPLE

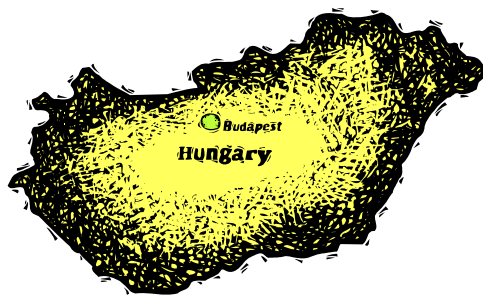


MANGIA E STATI ZITTO

COOKING CLASSES FOR THE MASSES

LESSON 09-02

Hungarian Recipes





Salads

Lettuce Salad

(Fejes Saláta)

3 hard cooked eggs
1 large head lettuce
6 slices bacon
½ cup vinegar

¼ cup reserved bacon fat
¼ cup water
3 Tbsp. sugar
½ tsp. salt

Clean and cut lettuce into 6 wedges. Dice and panbroil bacon, reserving bacon fat. Pour into skillet vinegar, reserved bacon fat, water, sugar and salt and heat mixture to boiling, stirring well. Place lettuce wedges on salad plates. Pour vinegar mixture over lettuce wedges. Peel and slice eggs and use as a garnish with the bacon.

Beet Salad

(Cékla Saláta)

1 No. 2 can sliced beets
½ cup vinegar
¼ cup reserved beet liquid

2 Tbsp. sugar
1 ½ tsp. salt
½ tsp. ground pepper

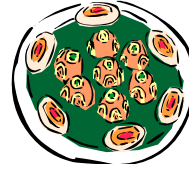
Put the drained beets into a bowl and add mixture of vinegar, reserved beet liquid, sugar, salt and pepper. Toss beets lightly in this marinade. Cover bowl and place into refrigerator to chill.
4 or 5 servings.

Beet Salad with Horse-Radish

(Cékla Saláta Tormával)

Follow above recipe; add 1 or 2 tablespoons freshly grated horse-radish or ¼ cup prepared horse-radish to beets with the other seasonings.

Appetizer



Liver Paste

(Májpástétom)

½ lb. pork cubed	1 small onion minced
2 Tbsp. shortening	¼ tsp. salt
1 lb. sliced pork liver	¼ tsp. black pepper
¼ tsp. poultry seasoning	1/8 lb. bacon
	Juice of half lemon

Brown onion in shortening. Add cubed pork and black pepper. Cover and let simmer for 1 hour. Then add pork liver and simmer until tender. Remove from heat and grind 2 times on meat grinder adding 1/8 lb. bacon in between.

Add poultry seasoning and lemon juice, mix well. Chill.

Main Dish

Stuffed Cabbage

(Töltött káposzta)

¾ lb. ground pork	1 large onion minced
¾ lb. ground beef	3 Tbsp. shortening
2 Tbsp. salt	1 large head cabbage
1 Tbsp paprika	1 small can sauerkraut
1 tsp. black pepper	1 No. 2 can tomato juice
¼ lb. rice, washed well	½ pint sour cream (optional)

Core cabbage and place in enough boiling salted water to cover. With a fork in one hand and a knife in the other keep cutting off the leaves as they become wilted. Drain. Trim thick center vein of each cabbage leaf. Brown onion in shortening. Add meat, seasonings and rice; mix well. Place a tablespoon of filling on each cabbage leaf and roll. Place in pot and cover two-thirds full with water; arrange sauerkraut on top; add tomato juice. Cover and cook slowly for about 1½ hours or until rice is tender. Pour sour cream on top and cook 5 minutes more. Serves 6 to 8 people.

Dessert Crescents

Water-Risen Crescents

(Vizben kelt kifli)

7 cups flour	4 eggs
2 Tbsp. sugar	1 cup lukewarm milk
1 tsp. salt	2 yeast cakes
1 lb. shortening	

Combine milk, sugar and salt in large mixing bowl; add yeast and stir until dissolved. Add eggs, shortening and flour; mix well. Knead until dough is smooth. Tie dough in cloth bag allowing enough room for dough to rise. Set in large pan of lukewarm water. Remove dough when it rises to top of water. Place on floured board; grease hands with lard and pinch off pieces of dough and flatten. Fill with nut or lekvár filling. Roll in sugar or nuts and bake for 25 minutes in 350 degree oven.

Crescents (6 eggs)

(Kifli – 6 tojásos)

6 cups flour	1 yeast dissolved in
6 egg yolks	¼ cup lukewarm milk
1 lb. butter or oleo	½ pint sour cream
	2 Tbsp. sugar

Mix in order given. Let dough stand one hour. Roll thin and cut into 2 inch squares. Fill with nut or lekvár filling. Bake for 15 minutes in a 350 degree oven.

NUT FILLING:

3 egg whites	1 lb. ground walnuts
½ cup sugar	Drop of vanilla

Beat egg whites. When stiff, add sugar and beat again. Fold in nuts and vanilla. Use for kifli filling.

Crescents (3 eggs)

(Kifli – 3 tojásos)

7 cups flour	3 Tbsp. powdered sugar
1 lb. butter or oleo	3 eggs
2 tsp. baking powder	1 yeast
½ pint sour cream	Pinch of salt

Dissolve yeast in sour cream. Add rest of ingredients and mix well. Roll into walnut-sized balls. Refrigerate for one hour. Roll each ball out and fill with desired filling. Bake for 15 minutes at 375 degrees.

Crescents

(Kifli)

½ lb. butter or oleo	1 Tbsp. sugar
3 cups flour	8 Tbsp. cream or milk
3 egg yolks	1/8 tsp. vanilla
1 yeast cake	

Mix flour and butter thoroughly; add beaten egg yolks; add yeast that has been dissolved in warm cream or milk; add sugar and vanilla. Knead well. Roll out thin and cut in wedges. Place small amount of nut filling or lekvár on each wedge and roll in crescent shape. Place on greased cookie sheet and allow to stand for 20 minutes. Brush tops with beaten egg. Bake in moderate oven, 350 degrees until light brown.

