

# MAMA SEGEDI'S COOK BOOK

First Edition
Third Printing

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3402 George Avenue Parma, Ohio 44134 DEDICATED TO OUR BLESSED MOTHER, PATRONESS OF THE UNITED STATES AND TO ALL THE CROATIAN WOMEN OF AMERICA

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MRS. STEFA SEGEDI DIED ON SEPTEMBER 18, 1967, AFTER A LENGTHY ILLNESS.

VJEČNAJA PAMJAT!



Mrs. Štefa Segedi

I was born on January 2, 1889, in the province of Zumberak in Radatovic (Sv. Nedelja). I am one of eighteen children. My father, Father Višošević, came from Dvanajste Opcine, and my mother was born Penić, from Krašic. My husband was born in Sošica, also of Croatian parents. So you see, we are real Zumbercans. I have three daughters and two sons. I sincerely hope that my daughters and my sons' wives will also learn to cook as I have from my now deceased mother. I never went to school to learn the art of cooking but when only a little girl at home, my mother taught me how to cook. I was always interested in this type of work. Mother taught me by putting me in charge of the family kitchen one Sunday morning. I was to make a strudel and could not sleep for a week worrying about it. With God's help and a little patience, I made the strudel. My father complimented me after tasting the strudel and said anything could be done if we only have the will and patience to follow through.

I first began cooking on a large scale when the Altar Society of St. Nicholas Greek Catholic Church had a "Blessing of the Banner" Banquet. The president of the Altar Society, Mrs. Anna Kekic (deceased) approached me and asked if I would cook for the banquet. My first impulse was to refuse because of my lack of experience. Finally, with her persuasion and encouragement, I accepted the great task. She was like a real mother to me. Nevertheless, I spent many sleepless nights worrying about the outcome of the banquet. Just think, preparing food for 500 people without any previous experience! But Mrs. Kekic's guidance and confidence in me was a real inspiration and enabled me to go ahead. Thereafter, I cooked for numerous banquets and weddings. Hardly will a day go by that you will not learn some little thing about cooking. The more practice you get, the more you will learn. My only regret is that I did not begin to cook at weddings and banquets when I was much younger.

Mrs. ŠTEFA SEGEDI, Author Cleveland, Ohio



Mrs. Judith Segedi Krizmanich

#### PREFACE

I believe this is the first Croatian recipe book printed in English. These recipes have been translated to the English language for the modern housewife who is interested in Croatian cooking. While the original recipes have been written in Croatian many of our young women do not understand the terms which are used by our mothers. Therefore, we have endeavored to bring to light the recipes which are familiar to most people, but the Croatian manner of preparation is not known to them. A great deal of time was spent to compile this book for two reasons. First, many of our people have inquired about certain recipes. Recipes such as these were not written down, but were only made in large quantities for banquets and weddings. These had to be tested and then cut down to be used by the average family of four. Secondly, the European system of measurements and weights are different from the American. The dekagram system, while not difficult to use, is not a practical system to be used for everyday baking.

You will notice in the recipes that the measurements are cups and tablespoons of ingredients instead of exact amount of cups. It was impossible to make the measurements more compact. Do not be discouraged if you have failures because, as every good cook knows, experience will be her best teacher. Your failures will only serve as a better guide in your future work. In most cases, the Croatian titles appear below the English, to help the young ladies who are familiar with the Croatian titles of certain recipes. In order to clear up any misunderstanding as to the titles that appear in the book, such as Croatian pies, remember these are not the American pies with a flaky crust, but rather made from a thicker dough. They are usually baked in an oblong cake tin and cut in squares and served.

Tortes are the European equivalent of the American layer cakes. They are baked in thinner layers and range from 1 to 12 layers per cake. The cakes are also much richer and can last from one to two weeks and still remain as fresh as the day they were baked.

You may find the term "kimel seed" used in several recipes. This is a common term among the Croatians and also other nationalities. The English translation is "caraway seeds."

May you have success in all your baking.

JUDITH SEGEDI, Translator

# **Preparations For Cooking And Baking**



Your kitchen must be in order before you begin. No cook likes to work where she has to clear away the things as she is cooking or baking. Select a recipe and read it thoroughly. Then assemble your equipment on a table where it will be most convenient to work. Measure the ingredients making certain that all ingredients are at hand. Then proceed to follow recipe.

These recipes have been baked in my ovens and are correct. When baking cookies remember that stoves vary in temperature. The time given is that of my stove. As you use these recipes check the time requirement and compare to the time it takes to bake in your stove.

#### FRYING MEAT

When frying meat and cooking soup with brown sauce, make according to directions given and when you do try them you will see how good they are. If you want to make more, add more ingredients of everything. Don't spare anything if you want your meals to be good because there is an old Croatian saying that goes like this, "STO CE TI ZAČIN AKO NEMAŠ NAČIN?" meaning that if you don't have the correct ingredients you can't make anything worth while. Before frying meat or making a roast be sure the vessel used is perfectly clean. Never put meat on top of old lard that has been used for other frying. It will spoil the tase of the freshly fried or roasted meat. Usually when you make a roast or fry meat, serve a "Cuspajs" or a thick vegetable soup. The gravy or sauce from the meat may be used in the vegetables instead of pouring down the drain. If the gravy is too greasy, add a little water and let boil a few minutes. Then add to the vegetables.

Cleanliness cannot be stressed too much since the disposition of the cook depends on the order of her kitchen. You will see you feel much more like working when the kitchen just sparkles with cleanliness.

#### SOUPS

Most soups are made with a basic brown sauce. To make a successful brown sauce, make sure the lard used is hot before you add the flour. When the flour begins to bubble, stir constantly with a wooden spoon. When brown, add the amount of water you wish to use for soup. The thickness of the sauce depends on the amount of flour used. You will notice that the sauce is used for vegetables called "cuspajs", or a thick soup which may be served with meat or as a main dish on meatless days. The brown sauce adds that extra good flavor to your foods. Do not hesitate to use it in your foods, as it will by no means spoil your food unless, of course, you burn the sauce.

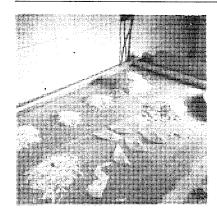
# BEEF SOUP Juha od govedine

Place a pound of beef and soup bone in cold water for one-half hour. Wash thoroughly. Put meat and bone in a kettle of fresh cold water. Cook over low flame for two hours. Simmer gently. When soup begins to boil, add the vegetables (skim soup before adding vegetables).

2 Carrots Kohlrabi
2 parsley roots and leaves Leek
Kale Clove of garlic
1/4 head of cabbage

Place an unpeeled onion on the top of the stove or bake next to the pan of soup. When soft, add to the soup. Two whole tomatoes may also be added. Skim soup. Add salt to season. Boil slowly until beef is tender. Strain soup into another pan and add any of the following: rice, noodles, barley, or macaroni. Cook until soft. Plain soup may be served with oyster crackers or croutons.

Place beef on a platter and arrange the vegetables around. Serve horseradish or home made mustard (mustarda) with beef.



Noodles made in various shapes:

- 1. grated dough
- 2. tiny doughnuts
- 3. diamond shape
- 4. thin noodles
- 5. fancy squares

and closest to foreground wider noodles.

# NOODLE SOUP

#### Juha sa rezancima

Make a thin brown sauce. Brown a finely chopped onion. Add cold water, salt and bring to a boil. Add home made noodles or macaroni. Cook until soft. Serve hot.

# FALSE SOUP Prežgana juha

2 tbsp. lard (heaping)

2 tbsp. flour (heaping)

Make a brown sauce, then add cold water. Amount is optional. Stir immediately to keep the brown sauce from curdling. Season with salt. Add a few caraway seeds. Cook for half an hour. Beat two whole eggs, in a cup until fluffy. Pour into boiling soup. Stir soup constantly with a fork while you add the eggs. Boil a few minutes more and serve hot.

# BARLEY SOUP

#### Juha od ječma

Wash barley and place in a kettle of cold water. Cook for about one hour and a half. Add brown sauce and minced parsley. Salt to taste and boil a few minutes more. Serve hot.

# RICE SOUP

Juha od riže

Wash rice. Cook in cold water until soft. Add more cold water. Add brown sauce and minced parsley. Salt to taste. Boil a few minutes and serve hot.

# FARINA SOUP Juha od grisa

Make a brown sauce. Add cold water and stir. Add salt, farina and stir in slowly. Let soup come to a boil and cook a few minutes and then serve.

# CHICKEN SOUP Juha od kokoši

Take a 5 pound chicken (cleaned) and wash thoroughly. Salt inside and out. Place in a kettle of water, enough to cover. Cook covered for two hours. Skim.

Remove from kettle and place in a roaster. Salt again. Put chicken fat or lard on top of chicken. Roast in oven for one hour at 350° F. Baste frequently.

Add greens to the liquid used to cook chicken (kohlrabi, cabbage, parsley, celery, carrots, etc.). Cook about 1 hour. When vegetables are cooked, strain some liquid into another kettle and bring to a boil. Add noodles. Cook about five minutes. Strain the remaining liquid into the noodles and serve hot.

# FRIED GRATED DOUGH SOUP Pečena juha

Make a hard dough: 1 egg and  $\frac{3}{4}$  cup flour. Work together on board until dough is smooth and hard. Grate on grater. Spread the dough out and let dry.

Heat 2 tablespoons of lard in a deep pan and add the grated dough. Brown lightly. Now add minced parsley, salt and 5 cups of cold water. Cook for 15 minutes or until done. Serve hot.

### GRATED DOUGH SOUP Ribana kašica

Make a hard dough from egg and flour. Grate the dough on a grater. Spread out and let dry.

Make a brown sauce from two tablespoons of lard and one heaping tablespoon of flour. When brown, add minced parsley, and salt. Add water. Bring to a boil and add the grated dough. Cook for 15 to 20 minutes. Serve.

### PLAIN TOMATO SOUP Jednostavna juha od rajčica

1 heaping tablespoon of lard

1 heaping tablespoon of flour

Make a brown sauce. Add finely chopped onion and let brown lightly. Add one cup tomato juice and two cups cold water. Season with one level teaspoon salt and one teaspoon brown sugar. Cook for ten minutes. Serve with crackers or croutons.

### FARINA SOUP NO. 2 Juha od grisa

Heat two tablespoons of lard in a pan and add farina. Stir constantly with a wooden spoon until farina is a light brown color. Add warm water, salt. Cook about 15 minutes. Very easy and inexpensive to make. Ideal for the busy homemaker.

### TOMATO SOUP WITH FARINA Juha od rajčica sa grisom

1 finely chopped onion finely chopped parsley

1 heaping tablespoon lard 1 heaping tablespoon flour

Make a brown sauce. Add onions, brown lightly. Then add parsley, 1 cup tomato juice, and 2 cups clod water. Season with 1 level teaspoon salt and one teaspoon brown sugar. Cook for ten minutes. Then add 3 tablespoons of farina. Cook about 5 minutes more. Serve hot.

# KALE SOUP Juha od kelja

Clean and wash a head of kale. Cut in small pieces. Peel and wash a few potatoes. Cut in cubes. Cook together in salt water until tender. Make a brown sauce from two table-spoons of lard and two tablespoons of flour. Add a little chopped onion and 1 clove garlic (chopped). Brown very lightly and add to soup of vegetables. Boil a few minutes more and add black pepper and sour cream. Remove from stove and serve.

### CAULIFLOWER SOUP Juha od karfiola

Wash and section one head of cauliflower. Cook in salt water until tender. Make a brown sauce from two tablespoons

of lard and one tablespoon flour. Add a little chopped onion. Brown lightly and add (with sauce) to soup. Stir in a little tomato juice and 1 tablespoon of sour cream. Remove from stove and serve hot.

# CAULIFLOWER SOUP NO. 2

#### Juha od karfiola

Wash and clean a medium sized cauliflower. Section. Peel and wash two or three potatoes. Dice. Cook together in salt water until tender.

Make brown sauce: 2 tablespoons lard, 1 tablespoon flour. Add finely chopped parsley and onion. Brown lightly. Mix lightly and pour into the cooking vegetables. Cook for another half hour. Then add a tablespoon of sour cream and some black pepper. You may also add a little vinegar. Stir and remove from stove. Serve.

# TRIPE SOUP Juha od fileka

Clean and wash tripe thoroughly. Cook in salt water for 45 minutes. Drain. Cut tripe in small pieces. Make a brown sauce. 2 tablespoons lard, 1 tablespoon flour, 2 onions finely chopped.

Heat lard. Add flour and stir constantly with wooden spoon. When flour is brown, add onions. Brown lightly; mix in the pieces of tripe and add hot fresh water. Cook for half hour. Peel two or three potatoes, wash and dice. Add to soup. Cook until soft. Add 1 cup tomato juice, pepper, and 1 table-spoon sour cream. Vinegar may also be added. Stir. Cook a few minutes. Serve hot.

# POTATO SOUP Juha od krumpira

Peel and wash potatoes. Dice. Cook in cold water. Salt. When potatoes are almose tender, make a brown sauce. 2 tablespoons lard, 2 tablespoons flour, finely chopped onion. When sauce is brown add the onion, and brown lightly. Add to the cooking potatoes. Cook until potatoes are tender. Vinegar may be added. Serve hot.

# CABBAGE SOUP Juha od zelja

Cut a head of cabbage in small pieces. Dice two peeled potatoes. Cook together in salt water. When almost tender make a brown sauce. 2 tablespoons lard, 2 tablespoons flour, 1 clove gralic chopped. When sauce is brown add the finely chopped garlic. Simmer a minute or two, but do not let the garlic brown. (Garlic becomes bitter if allowed to brown.) Add to the cabbage and potatoes. Cook a few minutes, then serve.

# VEGETABLE SOUP Juha od zelenine

The amount of vegetables is optional:

potatoes cabbage carrots leeks parsley celery

kohlrabi

Clean, wash and peel the vegetables. Cut in small pieces. Place in a kettle of cold water and cook until tender. Season with salt. Make a brown sauce of 2 tablespoons of lard and 2 tablespoons flour. Brown lightly. Pour into the soup and boil a few minutes. Serve hot.

#### SEGEDI SOUP

Here it is! The famous soup served at many weddings and banquets. Many of you have inquired about this recipe before, but it was impossible to give it until it was cut down to smaller proportions.

giblets of 1 chicken

- 2 tablespoons lard
- 3 large finely chopped onions

Brown the onions in the lard. Add the giblets. Salt to taste. Baste and add water frequently until the giblets are browned and tender. Simmer until the onions are hardly detected. Then add two pints of water and half a pint of tomato juice. Let soup come to a boil and boil about 5 minutes. Drop by spoonful, liver dumplings. Cook about ten minutes or until the dumplings are done. Add 2 tablespoons sour cream. Turn flame off immediately after the cream is added. Serves 4.

#### SEGEDI VEAL SOUP

- 2 tablespoons lard
- 2 large onions chopped
- 1 pound veal cut in cubes

Heat lard in a deep pan. Add onions and brown, stirring constantly. Add washed pieces of veal. Salt. Simmer slowly. Baste and add water frequently. When meat is browned and tender add one quart of water and ½ pint of tomato juice. Bring to a boil. Add a little rice. Cook until rice is tender. Mix in two tablespoons sour cream and one tablespoon vinegar. Remove from stove and serve hot. Serves 4.

# VEAL SOUP Teleci Ajgemates

Make a thin brown sauce and add chopped parsley. Wash and cut veal (about one pound) in small pieces and add to the brown sauce. Immediately add six cups of water and let cook, slowly. Add parsley root and leaves and two carrots to soup. (Tie parsley together with a piece of thread.) Let cook until meat is tender. If you desire, small strips of kohlrabi may be added. Make flour dumplings and add. Cook a few minutes and serve. Serves 4.

# MUSHROOM SOUP Juha od vrganja (gljiva)

Wash, clean and cut in thin slices  $\frac{1}{2}$  pound of mushrooms. Cook and let boil for about ten minutes.. Drain. Wash mushrooms with clear cold water again and return to stove. Cook in 2 cups cold water and 1 teaspoon salt until done.

- 1 onion chopped finely
- 4 potatoes (medium, Peeled and diced)
- 2 tablespoons lard
- 2 level tablespoons flour

Make a thin brown sauce. Add onions. Cook about 2 minutes until onions are lightly browned. Add mushrooms (water, too) potatoes and 2 additional cups of cold water. Cook about 45 minutes more until potatoes are done. For a more tasty soup add: ½ cup tomato juice, 1 teaspoon salt, 2 tablespoons sour cream, 1 tablespoon vinegar. Remove from stove and serve hot.

# FISH SOUP Juha od Ribe

Clean and wash fish. Cut in pieces and remove bones. Salt. Make a brown sauce. Melt 2 tbsp. lard in a pan. Chop one onion finely, add minced parsley and 1 clove of garlic (chopped). Brown lightly and add 1 tbsp. flour. When sauce is brown add the fish. Immediately add cold water and cook. You may add a few peeled and diced potatoes. When soup is cooked, add 1 tbsp. vinegar and 2 tbsp. sour cream. Stir and remove from stove. Serve.

# FRESH PORK SOUP

# Juha od friškog svinskog mesa

Wash 1 pound fresh pork. Place in a kettle of cold water to cook. Prepare greens for soup.

parsley, root and leaves

celery

carrots

1 leek, quartered or (onion baked in oven until soft)

1 clove garlic

2 or 3 whole tomatoes, fresh or canned

Add to cooking meat. Salt to taste. Let simmer gently for 2 hours. When meat is tender remove to dish. Strain soup and add "poured dumplings — ljevance" to soup. With the greens make a sauce.

# ROMAN BEAN SOUP Juha od suhoga graha

Pick over and wash a pound of Roman beans. Place in a deep pan and add cold water. Cook for  $\frac{1}{2}$  hour (boiling). Remove from stove and drain. Wash beans again in cold water. Pour fresh water over beans and return to stove. Cook until beans are almost soft. Then add salt and continue to cook, for  $\frac{3}{4}$  of an hour. When beans are soft, remove almost all beans from soup and place on a dish to cool. These can be used as a salad as follows:

Cool the beans and add vinegar, salad oil, and sliced onion. Mix and serve for a Friday menu.

Make a brown sauce: 2 tablespoons lard and 1 tablespoon flour. When brown add 1 clove of garlic (chopped). Take some liquid from the beans and add to brown sauce. Cook a few

minutes and pour back into the pan used to cook the beans. With a spoon mash the remaining beans in the soup. This will make the soup thicker. Add 1 tablespoon vinegar (more to taste). Serve with croutons. Very good!

# THICK SOUPS OR CREAMED VEGETABLES Cuspajs

# BEANS, CARROTS, AND POTATOES

Cook Roman beans for half hour until water begins to boil. Remove from stove and drain. Place beans in clear cold water and cook again until tender. Add 2 or 3 sliced carrots, 3 or 4 potatoes (peeled and diced) and 1 tbsp. salt. Cook until soft. Make a brown sauce:

2 heaping tbsp. flour

2 heaping tbsp. lard

1 clove garlic, finely chopped

Stir constantly until sauce is brown. Remove from stove and add about one cup fresh cold water and 1 tbsp. vinegar. Mix and return to stove. Cook a minute or two. Pour into the cooking vegetables. Let boil a few minutes. Remove from stove and serve hot.

### CUCUMBERS Cuspajs od ugoraka

4 cucumbers

3 onions

Peel, wash and cut in thin slices. Sprinkle a tbsp. of salt over them and let stand for  $\frac{1}{2}$  hour until water is released from them. Make a brown sauce: 2 heaping tbsp. lard, 2 heaping tbsp. flour. Stir constantly until brown. After draining the water, add the cucumbers and onions to the brown sauce. Then add 2 tbsp. vinegar, 1 cup tomato juice and 1 cup cold water. Cook for 45 minutes. When done, 2 tbsp. of sour cream may be added, if desired. Remove from stove immediately after the sour cream is added.

Cook 3 potatoes (diced) in a separate pan. Add to the cucumber and onion soup when tender. Mashed potatoes may be served instead of adding potatoes to the soup. Serves 4.

### STRING BEANS Grah u mahuna

Cook  $1\frac{1}{2}$  pounds of string beans in salted water. Drain. Make a light brown sauce: 2 heaping tbsp. lard, 2 heaping tbsp.

flour. Stir constantly until light brown. Add 1 clove garlic (chopped finely) and immediately add 2 cups of cold water (to prevent curdling). Let brown sauce come to a boil and add 1 tbsp. vinegar and 2 tbsp. sour cream. Add to the cooked and drained string beans. Cook together a few minutes and serve. For added flavor, tomato juice may also be added. Cook 3 diced petatoes and add to the cooked beans. Serve hot. Water is usually added to brown sauce immediately after garlic is added, because garlic becomes very bitter if allowed to brown.

# POTATO AND ONION GOULASH

3 or 4 large potatoes peeled, washed and diced 2 large onions finely chopped Make a brown sauce of: 2 heaping tbsp. lard 2 heaping tbsp. flour

Stir constantly until brown. Add the cnions and brown lightly. Add potatoes and water (enough to cover the potatoes). Season with salt. When potatoes are cooked add 1 tbsp. vinegar, tomato juice, and if desired, 1 tbsp. sour cream. Cook a few minutes more and serve hot for your Friday main dish.

#### LEEK SOUP

### (With potatoes and sausages)

1 pound smoked sausages washed clean and put to cook for ½ hour. Add 4 or 5 leeks (washed and cleaned, quartered and cut in small pieces). Peel, and dice 4 or 5 potatoes and add to soup. Cook until soft. Season with 1 tbsp. salt. Make a brown sauce: 1 heaping tbsp. lard, 1 heaping tbsp. flour. Brown and add to the soup. Cook a few minutes longer. Do not add too much water because soup is better if thicker.

# FORCED CABBAGE Prisiljeno zelje

Wash  $1\frac{1}{2}$  pounds of spare ribs (fresh) and put to cook in  $1\frac{1}{2}$  quarts of cold water. Cook covered for 1 hour.

1 head cabbage about 3 pounds. Cut in thin slices

3 tbsp. vinegar

1 teaspoon salt

3 whole tomatoes (fresh or canned) kimel seeds

Add to the cooking meat. Let cook for 45 minutes or until cabbage is tender. Then make a brown sauce: 1 heaping the lard, 1 heaping the flour. Add finely chopped onion to brown sauce. Brown lightly. Add a little cold water to sauce and

bring to a boil. Pour over the cabbage and meat. Cook for 5 minutes more. Serve hot with mashed potatoes or buckwheat mush.

#### BEANS AND BARLEY

Grah i kaša (ricet)

Pick over roman beans and barley. Wash thoroughly. Place in a kettle of cold water to cook for ½ hour. Remove from stove and wash again under faucet (running water). Return to stove in fresh cold water to cook. When it begins to boil add fresh or smoked meat. Cook until tender.

Make a thin brown sauce: 1 heaping the lard and 1 tsp. flour. When lard is hot, add the flour and stir constantly until brown. Pour into the cooking beans and barley. Add chopped parsley. Season with salt. Let boil a few minutes and then serve hot.

#### FOR FRIDAY MENU

Cook beans and barley until tender instead of adding meat. Then add the brown sauce and parsley. Cook a few minutes more, then remove from stove and serve hot.

#### SPINACH

Wash and clean 1 pound spinach. Cook in one pint of water. Add 1 tablespoon of salt and cover. Cook until soft. Drain (save water). Chop cooked spinach.

Make brown sauce: 1 tablespoon lard, 1 tablespoon flour, chopped garlic.

Add chopped spinach to brown sauce and then water (drained from cooked spinach). When it comes to a boil add 1 tablespoon sour cream. Remove from stove and serve hot. Spinach may also be served with melted butter instead of brown sauce. Leaves from young beets, kohlrabi leaves and grape leaves may also be prepared this way.

# FRIED TOMATOES

### Pečene rajčice

1 quart of whole tomatoes or 1 can of whole tomatoes. Fresh tomatoes may be used but must be scalded and skinned. Place tomatoes in a frying pan and add:

minced parsley 1 or 2 cloves of garlic, chopped finely

4 tablespoons salad oil

4 tablespoons sugar

1 tablespoon salt

½ teaspoon pepper

Cover pan and let cook until thick. Taste. Add sugar or salt whichever is necessary because tomatoes may be sour. This is a very good Lenten meal. Can also be used as a side dish served with meat. Lard or vegetable shortening may be substituted for oil. Serve.

# MUSHROOMS Gljive

1 pound mushrooms, washed thoroughly and cut in thin slices. Cook in salt water for  $\frac{1}{2}$  hour. Drain and return to stove to cook with fresh water. Melt 1 tablespoon of lard in skillet and add 1 finely chopped onion to brown lightly. Add mushrooms and simmer a few minutes. Season with pepper. Add 2 tablespoons sour cream. Stir and remove from flame. Serve hot with meat dish.

# FRIED CABBAGE WITH HOMEMADE NOODLES Pečeno zelje sa rezancima

Cut one medium head of cabbage in very thin slices. Melt 3 heaping tablespoons of lard in a pan and add the shredded cabbage. Stir frequently. Brown. Season with salt and pepper. Keep covered. Make noodles as follows: 2 cups flour, ½ cup water, 2 eggs. Work out on board. Knead until dough is smooth and firm. Cut in two parts. Roll out thinly and cut in strips about 1 inch wide. Bring 2 quarts of water to a boil. Add salt. Drop noodles in and cook about 10 minutes. Drain and add to the browned cabbage. Cook a few minutes together and serve hot.

# FRIED FARINA Prženi (dinstani) gris

Melt 2 heaping tablespoons lard in a frying pan. When lard is very hot add ½ cup of farina. Stir with wooden spoon until light brown. Add 1 cup water and season with salt. Do not stir after water is added. Cook until water disappears. Serve with meat instead of potatoes. Very easy to make and inexpensive.

# DUMPLINGS Struklje

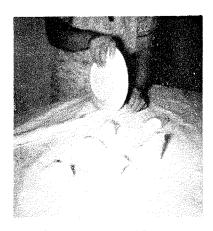
#### Basic Strudel Dough For Dumplings

1½ pounds sifted flour ¼ pound butter

1 egg

1 tablespoon salt 1½ cups water

Sift flour onto board. Add butter, egg, salt, water and work together with your hands. Continue to knead until dough



Dumplings are cut with the edge  $\,$  of  $\,a\,$  plate

pops and crackles under your hands. Do not add flour, but work until the dough leaves your hands clean. When smooth, cut dough in half. Place each piece on corner of floured board. Place a heated pan or bowl over the dough. Let stand for half an hour until you have prepared the filling. Sprinkle flour on cloth before you roll the dough out slightly, then continue splashing melted butter or lard over the dough. Stretch dough out to all ends of the table, as thinly as possible. Proceed

with the filling, spread over all the dough (on the table top). Splash with butter again and turn the edges of dough, which hang over the table sides, up and over the filling. Be sure to tear off the thick edges of dough that hang on the sides of the table. Make one roll and place in greased baking tin. Bake for 1 hour at 350 F. Cut in pieces.

#### SOUP USED FOR THE STRUDEL DUMPLINGS

1 tablespoon lard

1 tablespoon flour

Heat lard and add flour. When flour begins to bubble, stir until light brown. Add cold water and stir again. Salt. Bring to a boil. Beat 1 egg in a cup. Pour slowly into the soup. Stir soup while pouring the egg in and let boil a minute or two longer. Place pieces of strudel dumpling on individual plates and pour hot soup over. Serve hot. The extra pieces may be served without the soup.

### VEAL HEART AND LUNG DUMPLINGS Struklje

Prepare meat as for ZLIKERLE. Stretch strudel dough and spread the meat over as you would for a regular strudel. Proceed by rolling in one roll instead of two. Place in a greased baking pan and bake for 1 hour at 350 F. Remove from oven and cool. Cut in biscuit-size. Place in a dish and serve with hot soup poured over. Use one or two per plate of soup.

#### FARINA STRUDEL DUMPLINGS

Cook 1 quart of milk with 1 cup of farina. Remove from stove and spread ont on a large platter to cool. Cream 2 or 3 heaping tablespoons of lard with 1 heaping tablespoon of sugar. Then add 3 egg yolks. Beat thoroughly. Add to the cooled farina mixture. Mix. Then fold in 3 egg whites, stiffly beaten. Spread mixture on the stretched strudel dough. Stretch dough as thinly as desired and splash with melted butter. Filling is spread over all the dough and only rolled from one side. Place the continuous roll in a baking pan and bake for one hour at 350 F. Use as in preceding recipe.

#### CHEESE STRUDEL DUMPLINGS

1 pound dry cottage cheese 2 tbsp. sour cream

1 egg chopped parsley

Add sour cream and egg to the cottage cheese and mix thoroughly. Add parsley, mix and spread out on the stretched strudel dough. Splash with melted butter. Roll from one side making one continuous roll. Place in a greased baking tin and bake at 350 F for 1 hour. Cut in biscuit-sizes and serve as above.

# STRUDEL DUMPLINGS Cooked As For Soup

Make strudel dough and use any filling as in preceding recipes. Instead of baking, cut the roll in 3 inch widths. Use the edge of a plate, as shown in the picture, to cut the dumplings. Drop one by one into boiling water to cook. Melt 2 tablespoons butter in a small saucepan, and add chopped onion and minced parsley. Brown lightly and pour into the soup. Serve as a soup on meatless days, or as a main dish for your Friday meals.

#### BOILED

Instead of dropping the dumplings in the soup separately, place on a cheesecloth and tie. Dip into kettle of boiling water and let cook. When done remove from water and drain. Turn out on a large serving platter and top with 3 tablespoons bread crumbs browned in 2 tablespoons lard. Serve hot.

#### CHEESE PIROGI

#### Pirogi od sira

DOUGH:

made B

1½ cups flour sifted

2 whole eggs

2.4 tablespoons water and I was

Sift flour onto board and work with eggs and water. Make a smooth dough as for noodles. Knead with hands until dough is smooth and firm. Roll out to ¼ inch thickness.

#### Filling

dry cottage cheese minced parsley

1 whole egg

1 tablespoon sour cream

Mix the above ingredients and place spoonfuls on the rolled out dough. Place in a row. Turn down one edge of the dough and press lightly with your fingers all along the edge of the cottage cheese. With a fluted pastry wheel cut into half circles. Dough should be folded over the cheese so that when cutting with the wheel you only cut on three sides of the pirogi. Wrap in cheesecloth and place into a kettle of boiling water and cook for 10 minutes. Remove to a serving platter and top with 3 or 4 tablespoons of melted butter. Do not begin to cook the pirogi until you have made all the pirogi from the dough and cheese you are using.

# FARINA PIROGI

# Pirogi od grisa

Make dough as in CHEESE PIROGI. Use the following filling: Cook 2 cups milk with  $\frac{1}{2}$  cup farina until thick. Cream 1 tablespoon butter with a pinch of salt. Add 1 whole egg and beat thoroughly. Pour into the cooked farina. Mix until smooth. Roll dough out and fill as for CHEESE PIROGI.

#### NOODLES FOR SOUP

#### Rezanci za juhu

Sift 2 cups of flour onto a board. Make well, into which break three eggs. Mix together with a knife. Clean the

knife and then work the dough with your hands. Knead until dough is smooth and firm. Hands must be completely free of dough. Continue to do this for about 15 minutes. Place dough under a pan or deep bowl on floured board and let stand for ½ hour.

Now cut the dough in two portions. Take one portion and roll out on floured board. Roll as thinly as possible. Roll dough from center to the outer edges. Keep turning the dough clockwise as you roll. When dough is rolled to desired thinness, let stand to dry. Take the second portion of dough and proceed as before. Do not flour the board for the second part of dough as too much flour on the noodles spoils the color and taste of the soup. Soup will remain a nice yellow if you do not use too much flour.

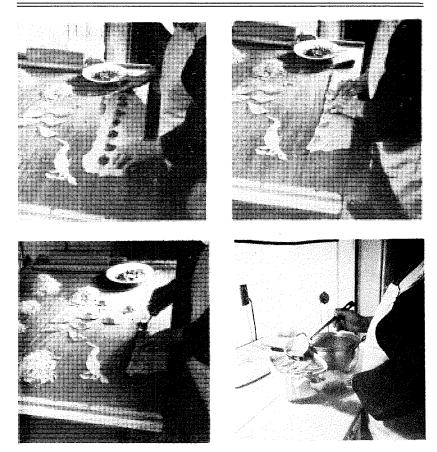
Now take the first rolled dough and cut in long strips or fold over until you have a roll about 3 inches wide. Cut with a sharp knife as thinly as possible. Thin noodles make a finer looking soup. To store noodles: Spread the cut noodles out to dry. Turn over a few times while drying to make sure they are thoroughly dried. Place in a covered glass jar or can. Will keep indefinitely if kept in a dry place and will not lose its color and flavor. If you desire different shapes, cut the rolled dough into squares, diamonds or triangle shapes. Use a pastry wheel with fluted edge to cut.

Repeat procedure for second half of dough.

# DUMPLINGS FOR SOUP Zlikerle za juhu

# Use in chicken, beef or imitation soups

1 pair veal lungs and heart — wash and cook in salt water for  $1\frac{1}{2}$  hours. Drain and place on a dish to cool. Cut in small pieces and put through meat grinder. You will have enough to use about four times for a small family. Take  $\frac{1}{4}$  of this meat and prepare in the following manner: (The rest may be stored in the refrigerator until ready for use again.) Place 2 heaping tablespoons of lard in a pan (large enough to hold the amount of meat you are going to use). Heat. Add  $\frac{1}{2}$  of an onion, finely chopped. Brown lightly. Add meat and stir until meat is fried a nice brown. Stir constantly to keep from sticking to pan. If you think more lard is necessary, add a



little more. Do not add too much lard. Remove from stove and place on a dish to cool.

Meanwhile, prepare a noodle dough from 3 whole eggs, a little water and enough flour to make a firm smooth dough. Let dough stand until you finish preparing the meat. Add finely chopped parsley, pepper, salt, and 1 egg. Mix thoroughly.

1. Roll part of the dough out, into a thin pancake. Place spoonfuls of the meat along one side of dough, about  $1\frac{1}{2}$  inches from edge and about  $1\frac{1}{2}$  inches apart. 2. Wet the dough very lightly along the edge of the meat and turn the outer edge of dough down over meat. 3. Press down lightly all along the meat. With a fluted pastry wheel, cut around the meat, about  $\frac{1}{2}$  inch away from the meat center, making small dough-covered dumplings. Make as many dumplings as you

wish or until all meat and dough are used. Then drop into desired soup.

TIPS: When making "ZLIKERLE use rolled dough immediately instead of letting the rolled dough stand before using. When filling dough, wet edges of dough around the meat and press the other edges of dough down over meat. Press lightly all along the meat and cut with the fluted pastry wheel. When you wet the dough the dough will stick together and the meat will not fall out when put in the soup.

### LIVER DUMPLINGS Leber knedli

Cream 1 heaping tablespoon of lard in a dish or shallow bowl. Add chopped chicken liver or veal liver, grated or scraped. Mix in:

chopped parsley

2 whole eggs

pepper

3 heaping tablespoons flour

salt

4 heaping tablespoons bread crumbs

Mix all together on dish and drop by spoonfuls into boiling "Segedi Soup".

### BEEF LIVER DUMPLINGS Leber Knedli

Scrape beef liver with knife. Remove veins. Chop lightly with knife. Cream 2 heaping tablespoons of lard on a dish and add the scraped liver. Add minced parsley, 2 whole eggs, pepper, salt, and mix thoroughly. Then add 1 heaping tablespoon of flour and 6 heaping tablespoons of bread crumbs. Mix again. Let stand until you strain the beef soup into another pan. Bring to a boil and drop dumplings in by spoonfuls. Cook about ten minutes. May be used in beef bone soup or any other clear soup.

### FLOUR DUMPLINGS Knedli od brašna (vase spacni)

 $\frac{1}{2}$  tablespoon lard creamed in a dish. Then add 1 egg, 3 tablespoons water, 5 tablespoons flour, and salt. Mix thoroughly. Drop by spoonfuls into boiling soup. Cook a few minutes. Serve hot.

### FARINA DUMPLINGS Knedli od grisa

1 heaping tablespoon lard creamed in a dish. Add 2 whole eggs, pinch of salt and ¼ cup of farina. Mix thoroughly. Let

stand until you strain the clear (beef) soup. Bring soup to a boil and drop dumplings in by spoonful. Drop one at a time so that the dumplings will not stick together. Cook a few minutes. Remove from stove and serve.

# HEART AND LUNG DUMPLINGS Knedli od plućica

Prepare veal hear and lung as for ZLIKERLE. Take 3 tablespoons of the meat mixture and 2 whole eggs. Mix together adding 1 heaping tablespoon flour and 3 heaping tablespoons bread crumbs. When mixed thoroughly, drop by spoonfuls into boiling clear soup or chicken giblet soup. Cook for about 5 or 6 minutes. They are similar to that of ZLIKERLE, but take less time to prepare.

# POTATO DUMPLINGS Voljuški od krumpira

1½ lbs. potatoes1¾ cups to 2 cups sifted flour

1 whole egg 1 egg yolk

lt.

Pare potatoes and cook until soft. Mash cooked potatoes until creamy. Work out on board with flour, salt, and eggs. Drop by spoonfuls into salt water. Bring to a boil Drain Place on a large platter. Brown bread crumbs and pour over dumplings. Serve hot.

#### POTATO DUMPLINGS WITH PLUMS

Peel and dice 5 good sized potatoes. Cook until soft. Drain and mash. Add 1 tablespoon salt. Brown 1 finely chopped onion in 1 tablespoon lard. Pour over potatoes. Turn out on board and when cool add: 1 whole egg, 1 egg yolk,  $1\frac{1}{2}$  cups sifted flour. Knead until smooth. Roll out to  $\frac{1}{2}$  inch thickness and cut in squares. In center of each square of dough place a whole pitted plum. Place a teaspoon of sugar into each plum before placing on dough. Roll into ball shape and dip into flour. Makes about 24 dumplings. Put in a cheesecloth bag and suspend in a kettle of boiling salted water. Cook for ten minutes. Turn out on serving platter. Brown 2 tablespoons bread crumbs in 1 tablespoon lard. Pour over and serve.

# POURED DUMPLINGS Ljevanci za juhu

Beat 2 eggs in a cup until foamy. Slowly add 4 tbsp. flour. Continue to beat until smooth. Pour into boiling strained soup, in a circular motion. Pour slowly to make the mixture even. Cook a few minutes and serve hot.

#### **BREAD DUMPLINGS**

### Knedli od žemlje

3 buns or ¼ loaf of bread (fresh) cut in thin silces
2 whole eggs

½ cup milk 3 tbsp. melted butter pinch of salt

Mix all together. Pour over the bread. Stir so that the bread is moist. Add 2 tbsp. flour and continue to mix. Wash hands thoroughly. Put a bowl of clean water next to the bowl of mixture. Wet the palms of your hands and take mixture by spoonful and roll between your palms. Shape into balls. Water is used to moisten the hands instead of flour because too much flour would make the soup cloudy. Drop dumplings into clear boiling soup immediately. Cook about 10 minutes. Serve hot. Makes about 15 medium sized dumplings.

### BREAD DUMPLINGS (FRIED)

Follow recipe for BREAD DUMPLINGS and add chopped parsley. Shape. Dip dumplings in bread crumbs and fry a golden brown. Serve while hot with meats.

#### CHEESE DUMPLINGS

#### Knedli od sira

 $1\frac{1}{2}$  cups dry cottage cheese  $\frac{1}{4}$  cup butter 2 eggs

2 tbsp. sour cream minced parsley 1 cup flour

1 tsp. salt

Cream butter on a dish. Add cottage cheese and sour cream. Mix thoroughly. Add the eggs, salt, parsley and mix. Gradually mix in the flour until smooth. Put a kettle of water on stove and add ½ tbsp. salt. While water is cooking, make dumplings. Take mixture by spoonful and roll in the palms of your hands. (Dust your palms with flour so that dumplings will not be sticky.) Make ball shapes and place on floured board. When all mixture is used, drop dumplings in the kettle

of boiling water. Cook for 10 minutes. Drain. Top with browned bread crumbs. Serve. Makes 24 dumplings.

# Sauces

#### UMAKE

# ONION SAUCE Sos od cebule (cvifelsos)

2 heaping tablespoons lard

1 heaping tablespoon flour

Make a brown sauce and then add 2 finely chopped onions. Brown lightly. Add 1 cup cold water and salt to taste. Let come to a boil. Cook for a few minutes. Add 1 tablespoon vinegar and 1 tablespoon sugar. Cook a little longer and then serve hot, with beef.

#### DILL PICKLE SAUCE

1 heaping tablespoon lard

1 heaping tablespoon flour

Make a brown sauce and add 3 or 4 chopped dill pickles (home canned), or sour pickles, 1 cup cold water, salt and 1 teaspoon sugar, and let come to a boil. Cook a few minutes longer and serve over meat.

#### TOMATO SAUCE

1 heaping tablespoon lard

1 heaping tablespoon flour

Make a brown sauce. Add 2 cups tomato juice and let come to a boil. Then add a little cold water, 1 teaspoon salt, 1 teaspoon brown sugar, and 2 tablespoons sour cream. Stir the cream in and remove from stove. Serve with meat, macaroni, or spaghetti.

Sauces may also be made in this way from dill, parsley, and from garlic. Very good to serve with meats or macaroni.

# COOKED VEGETABLE SAUCE Sos od zelenine

Use the greens that were cooked in the beef or fresh pork soup. Press through a sieve. Melt 1 tbsp. lard in a sauce

pan. When hot add 1 tbsp. flour and brown lightly. Add the pureed vegetables. Add 1 tbsp. brown sugar. Bring to a boil. Cook a few minutes and serve with pork or beef.

# HOMEMADE MUSTARD Muštarda

Cook 1 gallon pure grape juice until thick. This will leave about 1 pint of the juice. Take a small box of mustard powder (dry) and shake into a bowl. Pour the cooked liquid into this powder slowly, stirring constantly so that the juice will not curdle. Pour into bottles and seal tightly. Use with your meats. The sauce may stand for a long time before using. When you open the bottle keep stored in the refrigerator. If the mustard powder is added to uncooked juice, it begins to cook by itself (when bottled), consequently spoiling the juice and cannot be used.

### HORSERADISH HREN

Grate about ½ cup of horseradish over which pour hot beef soup. Add a few drops of vinegar. If too sharp, add a few drops of oil. When grating horseradish, work near an open flame to keep from affecting your eyes. Dry horseradish may be used to garnish a platter of sliced ham. Arrange bunches of grated horseradish alternately with hard cooked eggs (halves) all along a platter of meat.

# STUFFED PEPPERS Filjane paprike

Cut tops and core and remove all the seeds from fresh green peppers. Brown a finely chopped onion. Add to ground veal. Combine salt, pepper, and uncooked rice and add to meat. Mix thoroughly. Amounts of ingredients are optional. Suit your own taste. Fill peppers. Place peppers in a deep kettle. Add water to cover peppers. Cook slowly. Keep covered. When meat is cooked, make a thick brown sauce and add 2 cups tomato juice. Bring to a boil. Season with salt and 1 teaspoon sugar. Pour the brown sauce over the stuffed peppers. Cook a few minutes more. Add 2 tablespoons of sour cream and remove from flame immediately. Stir. Serve hot.

#### STUFFED CABBAGE

#### Sarma

1 head of fresh cabbage

1½ pounds of sauerkraut

Put a kettle of water on the stove to boil. Add salt. Remove. Place the head of cabbage in the water. Let stand for 1 hour. Meanwhile, prepare the meat.

1 pound fresh pork

¼ pound bacon

1/4 pound smoked pork (ham will do)

¼ pound fresh beef

Grind all meat together. Do not use too much beef as beef will make the sarma too dry. Brown ½ of an onion finely chopped in 2 tablespoons of lard. Add to ground meat. Combine the following ingredients:

1 teaspoon salt

1 whole egg

½ teaspoon pepper

5 tablespoons rice.

Mix together with meat. Remove the head of cabbage from the salt water. Cut the heart or center out. Take one leaf off at a time and fill with the meat. If the leaves are thick or too large, trim the edges. Place a small amount of meat in the center of the leaf and roll. Turn the edges down inside so that the meat will not fall out. Press the ends of the leaf with your fingers. When all the meat and the cabbage has been used, place a layer of "sarmas" on the bottom of the pan. Put a layer of sauerkraut on top and then a layer of sarmas again. Continue until all are placed in the pan. Add water to cover. Place a pound and a half of fresh spare ribs on top. If any cabbage was left over, cut in pieces and place on top of meat. Add a few small whole tomatoes, too. Cook for 2 hours, covered. Make a thin brown sauce when sarma is cooked. Add a finely chopped onion and brown lightly. Pour this sauce all over the meat. Ready to eat.

# PRESSWURST NO. 1 Punjeni želudac bjeli

Grind meat trimmings from hog into marble sizes. Add pepper, salt, paprika, ground allspice, cloves, and fill the washed and cleaned stomach membrane of the hog. Sew the end of the membrane so that meat will stay in place. Cook in salt water for 3 hours or until meat is cooked. Remove from water and place on board to drain. Put a heavy object on the meat so that all water is pressed out. Let stand 1 or 2 days. Ready

to be eaten or may be smoked before using. Cut in thin slices. Ideal for sandwiches.

#### PRESSWURST NO. 2

Cook meat as for blood sausages, until soft. Cut in pieces. Add paprika, pepper, salt, cloves, and all spice. Brown one sliced onion in lard and add salt. Mix in with the meat. Add fresh hog's blood. Mix thoroughly and fill the washed and cleaned stomach membrane. Tie the free end. Place in the water that was used to cook the trimmings. Cook for 2 hours. Test by pricking with a toothpick. If blood is released, cook a little longer. Remove from stove and place on a board. Place a heavy object on top to force all water out. Let stand for 2 days. Smoke the Presswurst before using. Cut in thin slices. Delicious.

#### SALAMA

Use a wide casing for the salama. Prepare the meat as for Pork Sausages. Cut meat in larger pieces than for PRESS-WURST No. 1. Fill casing as tightly as possible. Make sure the ends are tied securely. Let stand for a day or so until it is dry. Then smoke the salama to dry thoroughly. Hang in fruit cellar or cool room and cut in thin slices.

# PORK TENDERLOIN Pečenica

Wash a whole tenderloin piece. Cut in pieces about 5 or 6 inches long. Salt. Garnish with crushed bay leaves, parsley pieces, lemon rind cut in thin pieces, whole peppercorns. Place



this on top of the meat. Wash and clean thoroughly hog stomach membrane and fill with this meat. Or bind around the meat. The membrane may be purchased at the local meat market. Bake in oven until a golden brown. Add a little water when you put the meat in the oven. Baste fre-

quently. May be served hot or cold. Ideal for sandwiches. Serve also with horseradish

#### FILLED VEAL POCKET

Take a 2 or 3 pound veal pocket and wash thoroughly. Salt inside and out. The following ingredients are used in the stuffing:

1 pound veal ground

 $\frac{1}{2}$  pound pork ground

½ onion, sliced, browned in 2 tbsp. of lard

4 or 5 slices of bread soaked in water minced parsley

2 eggs, whole



Add the browned onion and lard to the meat. Then add the parsley and bread. Squeeze out as much of the water as possible. Season with salt and pepper. Add the eggs. Mix with the meat and proceed to fill the pocket. Place in the oven and let roast for  $2\frac{1}{2}$  hours at 400 F. Place a little lard on top of the meat when you put it in the oven. Baste frequently.

# BREADED HAMBURGERS Pohani šnicli

½ pound ground beef ½ pound ground pork 1 finely chopped onion salt pepper 1 whole egg

Combine all ingredients with the meat and mix thoroughly. Take small amounts of meat and shape into patties. Dip into bread crumbs. Heat 5 tablespoons of lard in a frying pan. When hot place patties in and cover. Fry until a nice brown. Do not baste. Serve hot.

#### CREAMED VEAL BURGER

1 pound veal steak 1 small onion, chopped finely sa

Melt 2 tablespoons of lard in a skillet. Add onions and brown lightly. Pound and salt meat. Add to browned onions. Cover. Baste frequently. When meat is browned and almost done add:

1 teaspoon vinegar 1 bay leaf 2 tablespoons sour cream

Simmer a minute or two. Remove from stove and serve hot.

#### CREAMED BEEF STEAKBURGER

1 pound beef steak

1 small onion, chopped finely salt

Pound meat thoroughly. Salt. Melt 2 tablespoons lard in a skillet and brown onions. Add meat and cover. Baste frequently. When meat is done add:

1 teaspoon vinegar

1 bay leaf

2 tablespoons sour cream

Simmer a little longer and remove from stove. May be served with mashed potatoes and cole slaw.

# BEEFBURGERS Faširani šnicli

1 pound steak, ground ½ onion, chopped finely

salt pepper



Mix ingredients together. Take a small portion of mixture and place on board. With the blade of the knife, pound meat as though you are chopping, and shape into patties as you go along. Fry in a skillet with 2 heaping tablespoons of lard. Baste frequently. When browned on one side turn over and continue to fry. Baste often so that a nice brown gravy is left to serve with the patties.

#### VEAL PAPRIKASH

2 pounds veal washed thoroughly and cut in pieces or cubes

3 tablespoons lard

3 large onions, finely chopped

Brown onions lightly, add veal and salt to taste. Season with sweet and hot paprika. Add a little water and cover. Let simmer and keep adding water when necessary, until meat is tender. Then add 1 tablespoon vinegar, 2 bay leaves and 3 tablespoons sour cream and let simmer a minute or two. Remove from stove. Serve with mashed potatoes.

#### CHICKEN PAPRIKASH

# Paprika endl

Wash and cut chicken weighing about 4 pounds.

3 tablespoons lard

3 large onions, finely chopped

Brown onions and add chicken. Season with hot and sweet red paprika. Add water. Cover and let simmer slowly over low flame. Add additional water when necessary and stir a little until chicken is done. Onions should be so well done that they are hardly noticeable. Add 1 tablespoon white vinegar, a few bay leaves, 3 tablespoons sour cream and let simmer. Then remove from stove. Serve with mashed potatoes or flour dumplings or macaroni. If a springer is used, cook at a higher temperature so that chicken will not fall apart.

# PAPRIKASH (HOT) Metlićki

1½ lb. beef (cubes or cut in small pieces)

3 tablespoons lard (heaping)

3 large onions, finely chopped

Brown the finely chopped onions in the lard. Add beef cubes and season to taste with salt, sweet paprika and hot paprika. Let meat simmer and add water slowly and at frequent intervals until you have used at least a quart and a half of water, or until meat is tender. KEEP PAN COVERED AT ALL TIMES except when adding water. Lastly, add 1 teaspoon of flour and ½ cup water and let simmer three more minutes. Cut three large peeled potatoes into cubes and cook in salted water. Drain and add to finished Paprikash. Serves 4 people.

## VEAL RIZOT

1 lb. veal, cut in cubes or small pieces

3 heaping tablespoons lard 1 finely chopped onion

Brown onions, add veal cubes and water and let simmer. Keep adding water as needed. (KEEP COVERED except when adding water.) Simmer until veal is tender. Then add:

1 cup rice

salt

2 cups water

pepper

chopped parsley

Keep covered and let cook. Do not stir unless necessary. If rice isn't soft enough, add more water and let cook a few minutes longer.

# VENISON RABBIT Divljač

3 or 4 onions

1 carrot

Wash, peel, cut in thin clices and put to cook in:

1 quart water

3 bay leaves

½ pint vinegar

whole black peppercorns

Cook together until carrots and onions are soft.

Skin, wash and prepare rabbit. Place in a pan and salt thoroughly. Pour the above liquid over the rabbit and let stand, covered, for one day. Drain liquid and reheat. Pour over the rabbit. Do this about 3 or 4 times during the day.

When you are ready to use the rabbit for that company dinner, place the rabbit in a deep pan to roast. Strain the onions from the liquid and place on top of the rabbit. Top also with 2 tablespoons of lard. Baste frequently with the strained liquid. Roast slowly, until the onions are browned and the rabbit is tender. Make a thin brown sauce and add the left-over strained liquid. Bring to a boiling point, then add sour cream. Mix thoroughly. Remove rabbit to the serving platter and pour this sauce over. Serve hot. Lamb, deer, and beef can be prepared in this way also.

# GIBLETS AND RICE Rižot

Wash giblets of 1 chicken, thoroughly

1 finely chopped onion

3 heaping tbsp. lard

Brown onions in the lard and add the giblets with a little water. Let simmer. Stir when necessary. Add water when needed. Keep covered except when adding water. Simmer until giblets are tender. Then add:

1 cup rice

salt pepper

2 cups water

chopped parsley

Keep covered and let cook until water disappears. Do not stir unless necessary. If rice is not tender enough add more water and let cook a little longer. Serve hot.

#### ROAST BEEF NO. 1

3 lb. beef made as Venison. Wash beef thoroughly.

3 onions, cleaned and cut in thin slices 1/3 cup vinegar 2 carrots 6 to 8 whole peppercorns  $2\frac{1}{2}$  qts. water 2 bay leaves

Cook all the ingredients (except meat) together in a pan for 35 minutes. Take meat, salt to taste and place in a pan. Pour cooked mixture over the meat. Three times daily for two days, proceed as follows:

Drain liquid only, reheat to boiling point and pour over the meat. Keep meat uncovered until liquid cools and then return to refrigerator.

When you are going to use the meat drain liquid and keep for sauce (to be made after meat is roasted). Place meat in a roaster and onions and carrots and a little liquid may also be added in roaster before placing in oven. (Add lard if meat is very lean) Roast for  $2\frac{1}{2}$  hours to 3 hours or until meat is tender. Keep covered.

Remove from oven and slice meat thinly. Mash the onions and carrots and add to a very thin brown sauce (made right in the roaster after meat is removed). Add the cooked mixture (which was used to pour over meat) to the brown sauce. Bring to a boil and add 1 tablespoon sour cream. Stir and remove from stove. Pour sauce over sliced roast beef and serve. Delicious.

## ROAST BEEF NO. 2

3 lbs. beef, in one piece. Wash thoroughly and salt to taste.

2 cloves of garlic 2 or 3 pieces of bacon

Make small slits in meat and place garlic or bacon in each slit. Slice three onions and place over top of meat in roaster.

Place meat in a covered roaster. Roast for  $2\frac{1}{2}$  to 3 hours or until meat is tender. Remove from oven and place uncovered on stove (low flame).

Sauce: — 1 heaping teaspoon flour diluted in a cup of cold water. Add to roastbeef in roaster and bring to boiling point. Remove from stove and cut beef in thin slices. Serve with sauce poured over.

#### ROAST BEEF NO. 3

3 lbs. beef, in one piece. Wash meat thoroughly and salt to taste. Chop finely:

3 onions

2 carrots

2 sticks of celery

Put meat in a roaster and place chopped vegetables over meat. Cover. Roast for  $2\frac{1}{2}$  hours or 3 hours, until tender. Uncover roaster and place meat on a platter. Dilute 1 teaspoon flour in cup of cold water and pour in roaster which is placed on stove (low flame). Bring to boiling point and place sliced beef into sauce and let simmer a few minutes. Serve hot.

Try each of these recipes when making roast beef to discover which is liked best by the family. If you use more meat, add more vegetables and other ingredients to taste.

# PORK SAUSAGES Kobasice mesnate

Grind trimmings of hog into a deep pan and add black pepper, cloves, and allspice. Crush 2 whole garlics in a cheese-cloth. Pour a quart of wine (a little at a time) over the crushed garlic, and squeeze the wine-juice into the pan with the meat. Wine will now have the garlic taste which adds a better flavor to the sausages. Salt to taste.

Wash casings thoroughly and keep in cold water until ready to use. Put meat through presser and force into the casings. Tie ends securely with string or bind with toothpicks. When sausage is the desired length, cut off and begin again. Hang the finished sausages on a rod or pole and let dry a little. You may fry the sausages as they are or have them smoked before using. Smoked sausages will keep longer. Fry the sausages in a little lard or roast in oven. Delicious!

# BLOOD AND RICE SAUSAGES Krvavice

Place hog's head, lungs, heart, skin, ears, and bacon rind in a deep pan. Cook in salt water with added whole red hot peppers until all meat falls away from the bones. Remove meat from water and put through meat grinder. Strain the water used to cook meat and place 4 pounds of rice in this



Pork Sausages and Blood and Rice Sausages



Meat pressed through into casings

liquid. Cook slowly until rice is soft. Do not stir. In the meantime, prepare the meat. Add Hog's blood to cooled meat.

Melt 1 pound of lard in separate pan and add 6 to 8 ground onions. Brown onions lightly. Season meat with pepper, allspice, 1 tablespoon cloves, 2 tablespoons salt. Mix thoroughly. Add cooked rice, the browned onions, and lard. Taste the meat to determine whether the meat is seasoned properly. Add salt or pepper if needed. Place a large pan of water on the stove to boil. Make sure the casings are thoroughly washed and kept in cold water until used. Put meat in the presser and begin. Place the casing on the nozzle of the presser. Tie the end securely. Push meat through the press and fill the casings. Cut off in desired lengths. Tie the end. Put the sausages in the boiling water and cook for 5 minutes. Prick with a needle or toothpick to see if drop of blood is released, then cook a few minutes longer. If water or lard is released then remove from water and replace with more sausages. Do not put too much meat in the casings or they will burst in the hot water. Parboil all the sausages. When ready to use for a meal, place a small amount of lard in a pan and fry or roast in oven. Baste frequently.

#### BRINE

# (To Prepare Meat To Be Smoked For a 300 to 400 lb. hog)

Cut and trim the hog. Use trimmings to make sausages. Melt the leaf lard and cut the remaining meat in portions such as hams, shoulders, loins, spare ribs, butts, roasts and bacon. Wash meat thoroughly and salt. (With saltpeter later). Prepare the brine in a wooden barrel.

#### Brine:

5 gallons water 1 quart vinegar 2 or 3 whole garlics, crushed

a handful of Junipper berries (crushed)

Use saltpeter to rub meat. Rub meat thoroughly especially around the bones. Do hams and shoulders first. Now place in the barrel. Continue to rub the smaller cuts of meat until all are prepared in this manner. Place the smaller pieces on the top in the barrel. Pour the brine in the barrel but not over the meat. Make sure all the meat is covered with the liquid. Let stand for two weeks. Turn the pieces of meat over as often as possible. After two weeks, remove all the smaller pieces of meat and have the meat smoked. Leave the larger pieces in the liquid for another two weeks. Then remove these pieces and have them smoked.

## FILLED CHICKEN

# Punjena kokoš

8 slices of bread soaked in water

2 heaping thsps. of lard (creamed in a dish)

Squeeze water out of the bread and add to the creamed lard. Add a generous amount of chopped parsley, 3 whole eggs, salt and pepper. Mix thoroughly. Stuff chicken (under the skin). This recipe is enough for a 4 pound dressed and drawn chicken. Put chicken in roaster, add lard on top of chicken. Place some water in roaster. Baste frequently to keep chicken from becoming too dry. Add more water when necessary. Roast to a nice golden brown at 350 F. Serve with "MLINCES" (See page 43).

# ROASTED TURKEY Pečeni Puran

Wash, singe and clean an 18 to 20 pound turkey. Wash thoroughly inside and out. Salt inside and out. Let stand overnight in refrigerator. Place in a roaster. Top with lard and add a little water to roaster. Put in oven and roast at 350 F. for 3 hours. If turkey is tough, keep covered for 1 hour to  $1\frac{1}{2}$  hours. Then remove cover and roast an additional



Mama Segedi and roasted turkeys

2 hours or so. When bird starts to brown, baste frequently to prevent turkey from becoming too dry. Add water to make a nice brown gravy. Test with a fork to see if bird is tender.

# ROASTED GOOSE Pečena guska

Clean, singe and wash goose thoroughly. Salt inside and out. Place in a roaster. Place the fat drawn from the goose

on top and add water to roaster. Put in oven and roast at 350 F. until tender. A goose takes longer to roast than a turkey because of its fat. Roast longer and slower than a turkey. Baste frequently. Add water if necessary. Serve with "MLINCE". (See recipe below)

#### ROAST DUCK

#### Pečena raca

Singe and clean duck. Wash thoroughly. Salt inside and out. You may stuff the duck with the filling used for chicken. Place in a roaster. Add lard and water. Roast at 350 F. until tender. When bird begins to brown, baste frequently. Add water to make a nice gravy.

### MLINCE

Mlinces are a crispy, baked dough which are served at many weddings and banquets. They are served with roasted birds and other roasted meats. The gravy of these meats is

poured over the Mlinces which are prepared as follows:



Mlince

2 eggs, ½ cup water. Add a little flour and work together on board. Keep adding flour while you knead until dough is smooth and firm. Cut dough into 4 or 5 pieces. Roll out each piece separately on floured board. The thinner you roll the dough, the better. Place dough on tray turned upside down. Bake until golden brown. Remove from tray and let cool. Proceed with the

others. Break the mlinces in small pieces and place in a bowl. Pour boiling salt water over and cover. Let stand for 5 minutes. Drain. Pour chicken, turkey, duck, etc., gravy over and serve with the meat. After baking, the mlinces can be broken in small pieces and stored in a paper bag in a dry place for future use.

# VEAL ROAST Pečena teletina

Wash a 3 pound piece of veal. Salt. Take 1 garlic clove and chop or cut in small pieces. Slit roast and place the garlic pieces in deep enough to cover. Put in roaster. Add lard and water. Roast at 350 F. until tender. Baste frequently when meat begins to brown.

# ROAST PORK Pečena prasetina

Take a 3 pound pork roast and wash thoroughly. Salt. Place in a roaster. Slit meat and add pieces of chopped garlic deep enough to cover. Add lard and water. Roast at 350 F. until tender. Baste frequently. Test with fork. If water is released, meat is done.

# BEEF GOULASH Gulaš od govedine

1 pound beef, cubed and washed thoroughly 2 heaping thsp. lard

1 onion finely chopped 1½ tbsp. flour

Heat lard in a deep pan. Add flour and stir constantly until brown. Mix in finely chopped onion. Brown. Add beef cubes and  $1\frac{1}{2}$  quarts of cold water. Cook until tender. Season with 1 tbsp. salt. Peel and wash 3 or 4 potatoes. Dice and add to the soup. When beef and potatoes are tender add  $\frac{1}{2}$  cup tomato juice and 1 tbsp. vinegar. If necessary add more water. Mix in 2 tbsp. sour cream. Cook a few minutes longer. Taste to determine whether properly seasoned. Remove from stove and serve hot.

### FILLED PORK

Cut butt of pork lengthwise and pound as steak. Season with salt and pepper. Fill opening with hard cooked eggs. Roll and tie together. Put meat in a roaster and place 3 or 4 whole peppercorns on top and a few strips of garlic. Roast about ten minutes at 350 F. Add sliced raw potatoes around meat and roast until meat is done. Cut in thin slices and serve hot. Serve with lettuce and other vegetables.

# **SWEETBREADS**

## Hollandese

2 pairs sweetbreads, wash, clean, and remove skin and veins. Strain through a fine sieve.

1/3 cup and  $\frac{1}{2}$  tsp. butter

2 buns - soaked in milk

Beat 4 egg yolks and add finely chopped parsley. Then add the strained sweetbreads, buns, butter, salt and pepper. Mix thoroughly. Fold in 4 egg whites, stiffly beaten. Pour into top of double boiler (greased with butter and sprinkled with bread crumbs). Cook covered for 45 minutes. When done, turn out on a dish and serve with cooked rice or mushrooms. Serve hot.

# SPARE RIBS AND SAUERKRAUT Friška rebra i kiselo zelje

Place sauerkraut in a kettle to cook. (If kraut is too sour, wash in clean cold water.) Add washed spare ribs. Cook together adding hot water. When meat is tender make a brown sauce.

BROWN SAUCE: 1 heaping tablespoon lard, 1 heaping tablespoon flour. Add a little chopped onion and brown. Pour into the cooking sauerkraut and meat. Boil a few minutes more. Remove from stove and serve hot. Serve with mush or with mashed potatoes.

# SOUR TURNIPS AND MEAT Kisela repa i meso

Use home canned turnips. Proceed as for the above recipe. Use pork or spare ribs. When meat is cooked make a very white sauce of 1 heaping tablespoon of lard and 1 heaping tablespoon of flour. Add a little chopped onion. Mix lightly and pour into the cooking turnips and meat. (If white sauce is added you will notice that the turnips will remain white).

# HOMEMADE LARD Mast

25 lbs. of fresh bacon (cut skin away), 25 lbs. leaf lard Cut in strips and put through meat grinder. Put in a deep aluminum pan. Add  $\frac{1}{2}$  cup milk. Let lard melt over a low

flame, very slowly. Stir often with a wooden spoon to prevent sticking at the bottom of pan. When you notice the lard begins to bubble and cracklings are at the surface (golden brown, also) add half of an onion (sliced) to the lard. When onion is browned, the lard is finished. Drain lard into another pan. Squeeze the cracklings thoroughly so that they will remain dry. Store in a porcelain pan or crock. Cracklings may be used in many different ways, such as ocvirnica, crackling bread, fried with eggs, used on mush, mashed potatoes, hot salad, etc.

Now that the lard has cooled slightly, pour into a clean, dry crock or porcelain storage pan where the lard will be kept. After the lard is completely settled and is firm you may place the container in your fruit cellar or in a place where the temperature is always cool. Cover with waxed paper, a clean white cloth and the pan cover. Keep tightly closed. Lard that is prepared and stored in this manner, may be kept for a year without spoiling.

Always remember, never pour freshly melted lard into the lard left in the crock. Make sure that the pan or crock used is absolutely clean before pouring the lard in to settle. Otherwise the lard will spoil. Always keep covered in the manner designated to keep from becoming rancid or adding foreign odors or flavors.

# CORN MEAL MUSH Kukuruzni žganci

Place a kettle of water on stove. Add salt. Bring to a boil. Add corn meal. With a wooden spoon handle poke a hole in center so that water can penetrate through the flour. When water begins to thicken, mix until all water disappears. Turn out on a platter and top with browned onions. Serve. Corn meal may also be served with milk instead of the browned onions. Add a little oil to water to prevent sticking.

# BUCKWHEAT MUSH Heldovi žganci

Sift  $\frac{1}{2}$  pound of buckwheat flour into a pan and heat (dry) over flame. Stir constantly. When flour begins to brown very lightly, add  $\frac{1}{2}$  pints of boiling salted water. (Before adding the water remove pan of flour off stove to prevent

splashing.) Return to stove, stirring constantly with a wooden spoon. When water disappears and mixture is smooth, remove from stove and with a fork tear off as dumplings. Place on a serving platter. Pour the following sauce over just before serving:

1 tbsp. lard, heaping, 2 tablespoons sour cream. Heat lard. Add sour cream, mixing thoroughly. Pour over the mush and serve hot. Serves 4. May be served with sauer-kraut and beans or with a meat dish.

# JELLED SOUP Hladetina

3 or 4 pigs feet, skin, snout and ears of hog. Cut in small pieces and wash thoroughly. Place in a kettle of cold water and cook. Bring to a boil. Add 3 whole carrots, 1 onion, 2 cloves of garlic, 1 red (hot) pepper, a few whole black peppers (corns) and salt. Cook until meat falls away from bones. If liquid evaporates, add more cold water. When cooked, remove the vegetables. Pour liquid and meat into soup bowls. Set in a cool place. You may also pour the liquid in an oblong pan and when ready to use cut in slices for sandwiches. Very good in lunches.

# YOUNG POTATOES (FRIED) Mladi krumpir dinstani

Peel and wash 5 new medium sized potatoes. Cut in thin slices. Melt 2 heaping the theap of lard in a pan. When lard is hot add  $\frac{1}{2}$  onion thinly sliced and potatoes. Season with a teaspoon of salt. Cover pan and let cook about 30 minutes. Stir occasionally. Serve with meat.

# FRIED RICE Riža dinstana

Melt 2 heaping tablespoons of lard in a pan. When hot add 1 finely chopped onion and 1 cup rice. Brown rice, then add parsley. Add  $1\frac{1}{2}$  cups water and season with salt. Cook over a low flame until all water evaporates. Do not stir until done. Serve hot.

# PEAS AND RICE Rizi bizi

1 cup rice 2 heaping tablespoons lard 1 small onion, finely chopped

Melt lard in a pan. When hot add the chopped onion and rice immediately. Brown the rice. Add chopped parsley and 1 cup fresh peas or canned. Cook a few minutes. Then add  $1\frac{1}{2}$  cups water. Season with salt. Cook over a low flame until water evaporates or until rice is tender. Do not stir until done. Serve hot.

# Casserole Dishes

# CAULIFLOWER Karfiol

Wash and section a medium sized head of cauliflower. Cook in salt water until tender. Drain. Heat lard in a small casserole dish or pan and place the cooked cauliflower in, over the lard. Simmer a minute or two. Remove from flame and top with sour cream. Sprinkle dry bread crumbs over top and place in oven for about 10 or 15 minutes. Serve hot with cooked meat.

#### MUSHROOM — MACARONI CASSEROLE

Wash 1 pound mushrooms. Cut in thin slices. Cook in salt water for 1 hour. Drain. Cook 1½ cups elbow macaroni in salt water until tender. Drain. Hard cook two eggs. Cool and cut in thin slices. Melt 2 heaping tablespoons of lard in casserole dish or pan. Add sliced mushrooms, macaroni, chopped parsley and sliced eggs. Salt and pepper to taste. Top with 4 tablespoons sour cream. Mix together. Place in oven for about 15 minutes. Delicious Lenten meal. Serve with tomato sauce.

# FRENCH POTATOES Francuski krumpir

Cook about 4 or 5 large potatoes with jackets and hard-cook 3 eggs. Cool both and peel. Melt 1 tablespoon of lard

in a deep casserole or glass baking dish. Slice the potatoes and place in a layer in the pan. Top with slices of hard-cooked eggs. Pour sour cream over. Continue in this procedure until all potatoes and eggs are placed in the casserole. Top with sour cream and place in oven to bake at 350 F. for 45 minutes.

### BAKED MACARONI

Cook macaroni in salt water. Drain and cool. Hard-cook 3 eggs. Place layers of macaroni and eggs in casserole topped with sour cream as in FRENCH POTATOES RECIPE. Bake at 350 F. for 45 minutes. A very tasty Lenten dish.

#### BAKED BEANS AND NOODLES

Cook one cup of white butter beans or lima beans in salt water. When cooked, drain and cool.

Make a dough as follows:

2 whole eggs

5 tablespoons water

1½ cups flour (or more)

Make a smooth, firm dough. Roll out as for noodles and cut in ½ inch strips, as long as you desire. Cook in salt water. Drain. Melt 1 heaping tablespoon of lard in a casserole dish and place a layer of the cooled beans in. Add a layer of noodles and top with minced parsley. Season with salt and pepper. Pour sour cream over and continue again in the same manner until casserole is filled. Top with sour cream. Garnish with parsley leaves. Bake at 350 F. for 45 minutes.

# CODFISH NO. 1 Bakalar

Cook the dried codfish until tender. Skin. Crumble in small pieces. Cook potatoes separately in jackets, and when done, peel and slice. Chop 1 clove garlic, 1 onion, and parsley finely. Mix together. In a deep casserole dish, place 1 table-spoon oil (salad). Put a layer of sliced potatoes in and top with a layer of codfish. Spread chopped onion, garlic, and parsley and 1 tablespoon oil. Season with salt and pepper.. Repeat again until all the potatoes and codfish are placed in the casserole. Pour oil on top and bake in oven at 350 F. for 15 to 20 minutes. Serve hot. The total amount of oil used in this recipe is approximately 1 small glass full.

#### CODFISH NO. 2

Cook codfish until tender. Skin and crumble. Place a little oil or lard in a skillet and heat. Add finely chopped onion and brown lightly. Add codfish. Beat 6 eggs until foamy. Pour slowly on the codfish. Cook a few minutes more and serve with lettuce salad, cucumbers or beets. Excellent.

#### CODFISH WITH MACARONI

Cook codfish until tender. Skin and crumble. In a separate kettle cook macaroni until soft. Chop finely 1 onion, clove of garlic, and parsley. Put a tablespoon of oil in a casserole and place a layer of codfish in the dish. Top with a layer of macaroni. Spread the chopped mixture over, and top with a little oil. Season with salt and pepper. Proceed as before until casserole is full. Top with oil and bake in oven at 350 F. for 15 to 20 minutes. Use enough oil between the layers, approximately one glass full for the entire casserole.

## CODFISH NO. 4

Cut codfish in pieces and let stand covered with water for 12 hours. Remove skin. Rub meat with salt, pepper and lemon juice. Cook for 1 hour in water. Brown 1 large onion (sliced) in butter. Place the cooked codfish on a platter and top with the browned onions. Baked potatoes may be placed on the platter around the codfish. Sprinkle dry bread crumbs over just before serving.

# CODFISH NO. 5 Dalmatian Style

Soak codfish in water for 2 days. Wash. Remove skin and split down the center. Remove as many bones as possible. Cut fish in small pieces. Pour oil in a skillet. Add chopped parsley, salt, pepper, and bread crumbs. Place the codfish on this mixture and top with pepper, parsley, bay leaf, and 1 leek, quartered and cut in small pieces. Add enoungh water to make fish swim. When it comes to a boil, add a few ripe tomatoes and raisins. Let simmer gently for two hours until all water disappears. Serve with corn meal mush.

#### BREADED CODFISH NO. 6

Cut codfish in small pieces and soak in water for 12 hours. Clean fish. Cook for 1 hour. Remove from water and dust with flour, dip in eggs and roll in bread crumbs. Fry in hot lard or vegetable shortening until golden brown. Serve on platter with strips of lemon arranged around the fish. Serve with salad and fried potatoes.

## BAKED FISH

#### Pečena riba

Clean fish. Wash thoroughly inside and out. Rub with salt. Place in a baking dish. Chop parsley, celery and 1 onion and spread on top of the fish. Add a few whole black peppers and bay leaves on top of the fish as a decoration. Top with 2 or 3 heaping the sp. of vegetable shortening. Bake at 350 F. until done. Baste frequently. Serve.

#### BREADED FISH

Clean and wash fish. Cut in small pieces if fish is large. Remove head. Slit down center and remove bones. Salt. Dust with flour, dip in beaten egg and roll in bread crumbs. Place in a skillet with hot lard and brown quickly. Serve with cole slaw and potatoes.

# LETTUCE SALAD WITH OIL Salata sa uljom

Wash leaf lettuce or head lettuce thoroughly. Place in a bowl. Add salt, vinegar, and oil and mix. Serve.

## COLE SLAW

# Salata od friškog zelja

Take a small firm head of cabbage and shred or cut thinly. Place in a bowl and top with salt, pepper, kimel seeds, vinegar and oil. Mix. Serve with meat.

#### BEET SALAD

#### Salata od crvene cikle

Wash beets. Cook until tender. Cool. Remove skins and slice with a fancy paring knife. Place in a glass jar and add

vinegar and salt. Keep in refrigerator. A ready made salad, available for use at anytime. May stand for a long time. You may also add sliced onion and oil just before serving.

# POTATO SALAD (WITH OIL) Krumpiri na salatu

Wash potatoes. Cook in jackets until tender. Drain and cool. Remove skins. Cut in thin slices with a fancy knife. Place in a bowl and add salt, pepper, oil, vinegar and a sliced onion. Mix.

# CELERY SALAD Celer salata

Wash celery stalks and roots. Cook. Cut in small pieces. Add salt, pepper, oil and vinegar. Mix. Serve.

# STRING BEAN SALAD Salata od graha u mahunama

Cook string beans until tender in salt water. Drain. Cool. Cut in small pieces. Add sliced onion, pepper, 1 clove of garlic finely chopped and vinegar and oil. Mix Serve.

# ROMAN BEAN SALAD Salata od suhoga graha

Cook beans until tender. Drain and cool. Add vinegar and oil. Mix. A sliced onion may also be added. Serve.

# LENTIL SALAD Salata od leća

Cook lentils until tender. Drain. Cool thoroughly. Add vinegar and oil and 1 clove of garlic, finely chopped. Mix. Serve.

# HOT BACON AND LETTUCE SALAD Špek salata

Wash and clean leaf lettuce. Place in a bowl. Fry finely cut pieces of bacon to a golden brown. Remove to a dish. Pour ½ glass (small) of vinegar into the bacon fat. Add a little water. Bring to a boil and pour over the lettuce. Drain the liquid from the lettuce and return to stove. Bring the liquid to a boil again and pour over the lettuce. Top with the bacon and serve hot.

#### APPLE STRUDEL

1½ lb. flour ¼ lb. butter

1 tbsp. salt 1½ cups water

1 egg

Make a dough on board of flour, butter, egg, salt, and water. Knead until dough crackles under your hands. Do not add additional flour, but continue to work dough until it leaves your hands free of dough. When smooth cut dough in two pieces and place on floured board under a warm pan or bowl and let stand while you prepare filling.

#### Filling

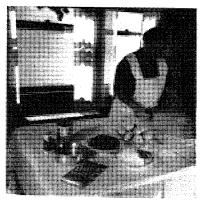
3 lbs. apples — peeled and cut in strips or grated.

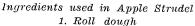
1 tbsp. cinnamon 34 cup bread crumbs

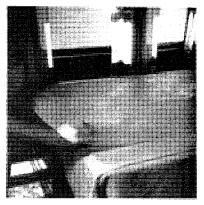
 $1\frac{1}{2}$  cups sugar

Mix sugar and cinnamon together to insure even distribution. Take one part of dough and roll out thinly on a floured cloth. (For best results, the dough and room must be kept warm). If you use the dining room table make sure the cloth is long enough on both lengthwise sides so that you have enough cloth to grasp when rolling strudel.

When the dough is rolled out a little, splash melted butter on top, and as illustrated, with the backs of your hands,

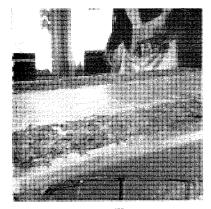


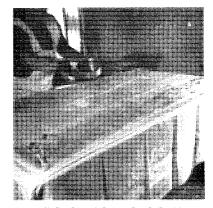




2. Splash with melted lard proceed to stretch dough

stretch dough as thinly as possible to all ends of the table. The dough should be as thin as tissue paper. Tear off thick ends of dough (on sides) and use later with meat. Take grated apples and spread out on the two long sides of the dough (table). Leave center strip of dough free of filling. Sprinkle





3. Fill

4. Splash with melted butter

sugar and cinnamon on apples. Proceed with bread crumbs in same manner. Splash melted butter over filling. Now turn edges of dough over apple filling on all sides (dough which is hanging over edges of table). Splash melted butter over all edges. Now raise the table cloth on the lengthwise side of table and let dough roll to center of table. Now replace cloth and proceed from the other side so that you have two rolls connected by a thin layer of dough. Place in a well greased oblong cake tin. Place one end of roll in pan and continue to turn pan as you go along so as not to cut the roll. If you desire, you may brush top of strudel with sweet cream. Bake at 350 F. for 1 hour. Cut in squares and serve hot. Powdered sugar sprinkled on top adds a delicious flavor.

Repeat with second half of dough. You may use any of the other fillings, but place both in one pan.



5. Roll



6. Place in pan

The thick pieces of dough that are torn off the edges of the strudel may be rolled in different shapes and cooked in boiling salted water. Serve with meat. For added flavor pour browned bread crumbs on top before serving.

Cherry strudel may be made by following directions for APPLE STRUDEL and substituting a cherry filling.

## SWEET CREAM STRUDEL

Make regular strudel dough.

#### Filling

 $\frac{1}{2}$  lb. butter 6 egg yolks



Cream Strudel and Chocolate Strudel

12 tbsp. sugar ½ lemon rind, grated

Cream butter, then add sugar and egg yolks. Beat until fluffy. Add rind. Beat in 1 pint sweet cream. Add 6 egg whites stiffly beaten. Mix lightly.

Stretch dough to tissue paper thinness and spread filling with knife on the two lengthwise sides of dough. Proceed as with apple strudel. Place in a well greased baking tin and bake at 350 F. for 1 hour. Cut in squares and serve.

## SWEET CREAM STRUDEL NO. 2

Make regular strudel dough.

# Filling

Cook 1 cup farina in 1 quart of milk. Stir continuously to keep farina smooth. Cool.

½ lb. butter 5 egg yolks

10 tbsp. sugar ½ lemon rind, grated

Cream butter and sugar. Add egg yolks and continue to beat until fluffy. Add rind. Stir in cooled farina. Add 5 egg whites stiffly beaten. Mix lightly and with a spatula or knife spread filling on strudel dough. Proceed as with apple strudel. Raisins may be added now to add a better flavor to the strudel. Place in well greased baking tin and bake at

350 F. for 1 hour. Sprinkle powdered sugar on squares just before serving.

### CAPUCHIN STRUDEL

# Kapuciner strudel

¾ cup butter

salt

2½ cups sifted flour 1 whole egg

1 egg yolk

1 cake yeast diluted in milk

sugar

Sift flour onto board and add sugar, butter, eggs, salt. Work together. Make a well and add the diluted yeast. Knead until dough is smooth and firm. Cover with a warm pan. Let stand until you prepare the filling.

#### **Filling**

2/3 cup and 1 tbsp. sugar

½ cup water

Bring to a boil. ADD:

 $2\frac{1}{3}$  cup and 1 tbsp. grated almonds cinnamon lemon rind

½ cup raisins 4 tbsp. rum

Cook until thick and remove from stove. Cool. Stretch dough as directed in APPLE STRUDEL recipe. Spread filling on the two long sides of dough and splash with melted butter. Roll. Place in a well greased baking tin. Bake at 350 F. for 1 hour.

After strudel is baked pour over it the following: 4 cup and 1 tbsp. sugar 4 cup and 1 tbsp. grated chocolate 3 tbsp. water

Cook over double boiler until thick. Pour over warm strudel and serve.

# CABBAGE STRUDEL Strudel od zelja

Make a regular strudel dough. Stretch dough and spread with this filling: Take a medium sized head of cabbage. Cut in thin slices. Melt 3 heaping tablespoons of lard in a pan and add the cabbage. Brown lightly and season with salt and pepper. Stir constantly. Remove from stove. Cool slightly. Spread on dough (only on the two lengthwise sides of dough). Splash with melted butter or lard and roll. Place in a well-greased baking tin and bake at 350 F. for 1 hour. Refer to Apple Strudel Recipe for more details.

# CHOCOLATE STRUDEL

#### Strudel od čokolade

Make a regular strudel dough. Stretch dough and spread this filling over dough:

## **Filling**

½ pound butter 6 egg yolks 12 tbsp. sugar 1 pint sweet cream

6 egg whites stiffly beaten

8 oz. grated chocolate

grated lemon rind

Cream butter and sugar. Add egg yolk and beat until light. Mix in the other ingredients and after the egg whites are added do not mix too long. Spread on the two long sides of the stretched dough. Sprinkle a few raisins over the filling. Splash with melted butter. Roll. Place in a well greased cake tin and bake at 350 F. for 1 hour. Refer to Apple Strudel Recipe for details.

Half of the dough used in the recipes may be filled with any of the given fillings. In this way, you will have two different kinds of strudel to serve at your special dinners.

# Cake Rolls

# WALNUT ROLL Savijača od oraha

6 egg yolks



Walnut, Jelly and Almond Roll

1 cup sugar

Beat together until light and fluffy. Then add:  $1\frac{1}{2}$  cups ground walnuts. When smooth fold in 6 stiffly beaten egg whites. Mix lightly and pour into a well greased  $\frac{1}{2}$  inch deep tray (wax paper-lined, greased again and dusted with flour). Bake at 350 F. for 30 minutes. Turn out on a clean cloth, remove paper, spread the following over the cake.

### Filling

1½ cups ground walnuts

2 tbsp. honey

2 tbsp. rum

3 egg whites, stiffly beaten

Mix walnuts, rum and honey together. Fold in the stiffly beaten egg whites and mix lightly. Spread over baked cake while still warm. Roll cake. Let stand until cool. Cut in thin slices.

# JELLY ROLL NO. 2

# Biskvit savijača

½ cup sugar

5 egg yolks

Beat until light and fluffy. Add: ½ cup sifted flour and mix together. Fold in 4 stiffly beaten egg whites. Mix lightly. Pour into a well greased tray, wax paper-lined. Bake at 350 F. for 25 minutes. Spread jelly over cake and roll while still warm. Return to oven for a few minutes. Liquor glaze may be poured over top of roll. Cut in thin slices.

# JELLY ROLL Biskvit Rolanda

5 egg yolks

½ cup sifted flour

 $\frac{2}{3}$  cup and 1 tbsp. sugar

5 egg whites, stiffly beaten

juice of ½ lemon

Beat sugar and egg yolks together until light and fluffy (about 10 minutes with electric mixer). Add lemon juice and gradually add the flour. Mix. Fold in the stiffly beaten egg whites and mix lightly. Pour into a well greased cake tin or tray about ½ inch deep lined with waxed paper and greased again. Bake at 350 F. for 45 minutes. Turn out on a clean cloth. Remove wax paper and spread jelly over cake. Roll while still warm. Let stand wrapped in the cloth until cool. Sprinkle powdered sugar over and cut in thin slices. Serve.

# ALMOND ROLL

# Rolanda od mandule

4 egg yolks

1/3 cup bread crumbs

½ cup and 1 tbsp. sugar

½ cup and 2½ thsp. sifted flour 4 egg whites stiffly beaten

4 whole eggs

1 cup and 2 thsp. ground almonds

Beat egg yolks and sugar until light and fluffy. Add 4 whole eggs and ground almonds. Mix in bread crumbs and

flour. When smooth, fold in the stiffly beaten egg whites. Pour batter in a well greased oblong cake tin or tray about ½ inch deep, sprinkled with flour. Bake at 350 F. about 45 minutes. When baked, turn out on a clean cloth and spread jelly over cake. Roll while still warm. Cut in thin slices when cool.

### CHOCOLATE ROLL

## Savijača od čokolade

Beat 6 egg yolks and  $\frac{1}{2}$  cup sugar together until light and fluffy. Add:

2—1 oz. sq. grated chocolate  $\frac{1}{3}$  cup and  $\frac{1}{3}$  tbsp. flour 1 cup ground almonds

 $\frac{1}{2}$  tsp. vanilla  $\frac{1}{2}$  tsp. baking powder few drops of rum

Mix lightly and pour into a well greased wax paper-lined tray. Bake at 375 F. for 25 minutes. When baked, spread jelly or filling over cake. Roll while still warm. Roll in powdered sugar and cut in thin slices.

#### PUNJENI FISCICI

Beat  $\frac{1}{2}$  cup and  $1\frac{2}{3}$  tbsp. sugar and 3 whole eggs together until light and fluffy. Then add  $\frac{1}{2}$  cup and  $2\frac{2}{3}$  tbsp. flour. Mix until smooth. Pour batter into a well greased cake tin dusted with flour. Bake at 350 F. for 20 to 25 minutes. Cut in thin strips and roll as a cone. Fill hollow centers with filling. Or, you may cut the cake in squares and turn the ends up and fill.

#### Filling

½ pint whipping cream

½ tsp. vanilla

2 tbsp. sugar

Beat thoroughly and fill. Place in refrigerator for a few minutes before serving.

#### **BUTTER COOKIES**

### Puter krafni

1½ pounds sifted flour
1 pound butter

4 egg yolks

1 glass whiskey or rum

2 tbsp. vinegar

1 yeast cake

1 tsp. salt

4 tbsp. sour cream

Place butter in a box.. Add some water and knead with your hands as though you are washing the butter. Knead

thoroughly. Drain water. Make a dough on board with the flour, egg yolks, whiskey, vinegar and salt, and the yeast diluted in the sour cream. Add the butter and knead together until dough crackles and pops under your hands. Place in refrigerator for ½ hour. Roll dough out thinly and fold over. Roll again and fold. Do this about four times. Then return to refrigerator for another ½ hour. Roll out to ½ inch thickness. Cut dough in squares with a heated knife (heat blade over open flame). Dot centers with jelly and fold one end over making small "books". Place on cookie sheet and bake at 350 F. for 45 minutes. Sprinkle tops with sugar and serve while warm. Delicious.

# LEAF LARD KRAFNI NO. 1

#### Smear krafni

1 pound leaf lard 2 egg yolks
1 pound flour 1 tsp. salt
½ cake yeast diluted in juice and grated rind

½ cup milk of ½ lemon

Work out on board. Knead until the dough pops and crackles under your hands. Do not add more flour because the dough will smoothen out as you knead and will leave your hands clean. Put in refrigerator for ½ hour. Then roll out thinly fold over and roll again. Repeat about three times. Return to refrigerator for another ½ hour. Roll out to ½ inch thickness and cut in squares with heated knife. Fill with jelly and turn one end down or fold over. Place on cookie sheet. Brush tops with egg white. Let stand about ½ hour before baking. Bake at 350 F. for 1 hour. Cool slightly and top with powdered sugar. Serve.

# LEAF LARD KRAFNI NO. 2 Smear Krafni

1½ pounds flour1 tsp. salt4 egg yolks1 pound leaf lard1 cake yeast diluted in 1½ cups milk3 tbsp. flour

Knead leaf lard and 3 tbsp. flour together. When smooth place in refrigerator. Add salt to the diluted yeast. Sift flour onto board. Make well in center and add the diluted yeast. Add egg yolks and knead until smooth. Work together until dough pops and crackles under your hands. Let stand for ½ hour. Roll out and take the lard mixture and spread over half of the rolled dough. Fold over and spread the lard mix-

ture over this half of the dough. Pepeat until all the lard mixture is used. Roll out each time before spreading the mixture. Place in refrigerator for ½ hour. Roll out as thinly as desired. Cut the outside edges of dough first. Cut in squares with heated knife. Keep reheating knife. Place a small amount of jelly on center of squares and fold one end over. Place on a cookie sheet and bake at 350 F. for 45 minutes. Cookies will open as pages in a book. Sprinkle with powdered sugar and serve.

Make sure the knife is very hot when you cut the dough. Return to stove and heat again before proceeding to cut the dough.

# PUTAR KRAFNI (HOMEMADE)

1st step: —  $2\frac{1}{2}$  cups flour, sifted,  $\frac{1}{2}$  cake yeast and  $\frac{3}{4}$ cup water.

Dilute yeast in cold water. Sift flour on board. Add diluted yeast, 3 egg yolks and 1 tsp. salt. Knead together until smooth. Do not add more flour. Let stand ½ hour.

2nd step: —  $\frac{1}{2}$  pound sweet butter,  $\frac{1}{2}$  cup sifted flour and 1/4 tsp. salt. Knead together until smooth.

3rd step: — Roll dough out thinly. Spread butter-flour mixture over half of dough. Fold over and spread mixture over the other half of dough. Roll again and fold over. Let stand in refrigerator for ½ hour.

4th step: -Roll out again and spread mixture on dough and fold over. Repeat until all of mixture is used. Return to refrigerator for ½ hour.

5th step: - Roll out thinly. Heat blade of knife over open flame. Cut all outside edges first. Reheat knife and cut in strips then in squares. Fill with a firm jelly or marmalade. Fold over as a book or in triangles.

6th step: — Place on cookie sheet and bake at 350 F. for 55 minutes. While still warm roll in sugar and serve.

Cookies will open as pages in a book if a heated knife is used in cutting.

### PUTEK KRAFNI IZDAŠNI

½ pound sweet butter

2 tbsp. milk 1 egg white

½ pound flour sifted

2 egg yolks

1 tbsp. sugar

salt

Beat egg white and sugar until stiff. Divide flour in two parts. Sift one part onto board. Add egg yolks and milk.

Then add the stiffly beaten egg white. Work together. Dough will be very sticky but do not add more flour as it will work out by itself as you knead. When dough is smooth and leaves your hands free of dough cover with a pan and let stand for  $\frac{1}{2}$  hour.

Take second part of flour. Add butter and salt. Work together until smooth. Place in refrigerator and let stand.

Take first dough and roll out thinly. Take the chilled mixture (flour, butter and salt) and spread very thinly over the dough. Fold dough and spread mixture again. Place in refrigerator and let stand about 10 minutes. Roll out again and spread mixture again. Repeat the procedure about 3 or 4 times. Then roll out to ½ inch thickness and cut all outside edges of dough first with a heated knife. Reheat knife over open flame and cut in squares. Dot centers with a firm jelly and fold over. Place on cookie sheet and bake at 375 F. for 40 minutes. Top with sugar and serve.

# LADY LOCKS Schaum Rolen

2 cups and 1 tbsp. flour, sifted 1 whole egg 34 cup water 1/2 tsp. salt

1 tsp. salad oil

Make dough on board. When smooth let stand for about 1 hour. Roll out and spread 1 cup and 2 tbsp. butter over



dough. Fold over and roll again. Repeat about 3 times. Let stand for about ½ hour. Then repeat this procedure about 4 times, let stand each time for ½ hour. Roll out thinly and cut in strips about one inch wide. Wind dough loosely around a scone made of tin foil. Place on cookie sheet and bake. Bake at 375 F. for

20 minutes or until a light brown. Makes  $1\frac{1}{2}$  dozen.

Filling

2 egg whites

1 tbsp. sugar

Beat until very stiff. Remove foil from the scones and fill. Ideal for your children's parties.

# FLAKY DOUGH ROSETTES Ružice prko tjesto

1 cup sifted flour

1/2 cup and 3-1/3 tbsp, butter

1 cup dry cottage cheese

¼ tsp. salt

Sift flour and salt together on board. Work butter and cheese into the flour until blended smoothly. Scrape the sticky dough together. Sprinkle flour on the board and knead until the dough is smooth. Place in refrigerator for about 15 minutes. Roll out on floured board and cut in squares. To make rosettes, take a fluted wheel and cut from each corner diagonally toward center. Do not cut all the way to center. Leave center large enough to place a dot of jelly there after the rosettes are baked. Take the upper right corner and, going clockwise, turn down from right side toward the left, thereby meeting the left corner. Continue with the other three corners. Place on a baking sheet and bake at 375 F. for 20 to 25 minutes.

# CREPE SUZETTES

#### Palaćinke

1 quart milk, 2 tablespoons lard (heaping). Melt lard and add to milk. Then add:

1 tablespoon salt

grated lemon rind

2 eggs

3½ cups all purpose flour

Beat all ingredients together so that batter is smooth. Pour a small amount of batter on a preheated greased griddle. When edges begin to brown lightly, turn pancake over so that the other side is browned also. Do not grease griddle after first time. Makes about 18 very thin pancakes. As the pancakes are finished place on a large platter. After all batter is used spread cottage cheese or jelly on each pancake, roll and place in an oblong cake tin side by side. Spread sweet cream over top and sprinkle with a little sugar. Second row of pancakes may be placed on top of first and topped also with sweet cream and sugar. Bake at 350 F. for 30 minutes. Take each out separately when serving. Serve hot or cold.

# FRIED APPLE SLICES OR FRITTERS NO. 1 Pržene jabuke

3 egg yolks beaten with 1 tbsp. of sugar 1 glass of white wine

1 cup milk ½ tsp. salt

½ lb. flour sifted

Make dough on board. Knead until smooth. Roll out and cut in squares. Slice apples as thinly as desired. Place apple slices on each square and bring the four corners together. Drop in hot grease and fry to a golden brown. Remove to a paper and let drain. While still warm sprinkle sugar over fritters and serve.

### FRIED APPLE SLICES NO. 2

1 cup milk 1 egg 1 tbsp. sugar 1 cup flour

1 tsp. salt

Beat all together making a light batter. Wash 6 medium sized apples. Slice. Dip slices in batter and deep fry in hot grease until golden brown. Sprinkle with sugar (mixed with  $\frac{1}{2}$  tsp. cinnamon) and serve.

# Croatian Pies

The Croatian pies are not made with a flaky crust as the usual pies, but with a heavier dough which is rolled out and then patted into an oblong cake tin. A filling is spread on the dough and topped with another layer of dough. There are also a few recipes that do not call for a second layer of dough. These pies are then cut in squares and served with powdered sugar sprinkled on top. They are different from the ordinary pies. I'm sure you will enjoy making them as they require little effort.

#### WALNUT PIE

#### Pita od oraha No. 1

¾ cup butter
1¾ cup flour sifted

2 tbsp. sugar1 tsp. baking soda

2 egg yolks

Work out on board. When dough is smooth and soft, divide in two parts. Roll out one part and place in an oblong baking tin (buttered and sprinkled with flour).

#### Filling

1 cup and 2 tbsp. sugar 6 egg yolks cinnamon ground coffee 3 cups ground walnuts
3—1 oz. sq. grated chocolate
cloves
8 egg whites stiffly beaten

Beat egg yolks and sugar until light. Add all ingredients and continue to mix. Slowly fold in the stiffly beaten egg whites. Mix lightly and spread over dough. Roll out second part of dough and place on top of filling. Bake at 350 F. for 1 hour.

# WALNUT PIE Pita od oraha No. 2

1 cup and 2 tbsp. butter	1 egg yolk
1 lb. flour	2 tbsp. sour cream
1 whole egg	5 or 6 tbsp. sugar

pinch of salt

Work together on board, knead until smooth. Let stand  $\frac{1}{2}$  hour while you make the filling.

#### Filling

6 egg yolks	3 cups and 3 tbsp. ground walnuts
1¼ cup and 1 tbsp. sugar	grated lemon rind.
pinch of cinnamon	6 egg whites stiffly beaten

Beat egg yolks and sugar until light and fluffy. Add walnuts, lemon rind, cinnamon, and mix lightly. Fold in the stiffly beaten egg whites. Mix lightly.

Divide dough in two parts. Roll one part and pat into an oblong cake tin. Spread filling over top. With second half of dough roll in strips and place on cake as though lattice work. Bake at 350 F. for 1 hour. Cut in squares.

# CHOCOLATE PIE

# Pita od čokolade No. 1

3/4	cup and 2 tbsp. butter	pinch of salt
$\frac{3}{4}$	cup and 1 tbsp. sifted flour	4 tbsp. water
	1 egg volk	

Work out on board. Knead until smooth. Let stand for three hours. Prepare filling:

6 egg yolks	1 cup grated chocolate
$\frac{3}{4}$ cup and 2 tbsp. sugar	34 cup and 1 tbsp. ground almonds
juice of 1 lemon	6 egg whites stiffly beaten

Beat sugar and eggs until light. Add lemon juice, chocolate, and almonds. Mix. Fold in stiffly beaten egg whites and mix gently. Divide dough in half. Roll one part and place in an oblong cake tin, well greased and dusted with flour. Spread filling over dough. Roll second half of dough. Place on top of the filling. Bake at 350 F. for 1 hour.

### CRACKLING PIE

#### Pita od čvaraka

½ lb. cracklings% cup and 1 tbsp. sugar1 cup sour cream4 tbsp. wine (red or white)1 teaspoon baking soda2 egg yolks1 tsp. cinnamon2 egg whites2¾ cups sifted flour1 cup dry cottage cheeseclovesjelly

Grind the cracklings very finely. Place in a bowl and add the following: sugar, sour cream, wine, baking soda, egg yolks, cinnamon, and cloves. Mix thoroughly. Turn out onto board and work in with flour. Knead until dough is smooth. Divide in half and place in refrigerator for ½ hour. Take one part of dough and roll out. Pat into an oblong cake tin. Spread your favorite jelly over this dough. Sprinkle the dry cottage cheese over. A little sour cream mixed with sugar may be added over the cheese. Top with two egg whites stiffly beaten. Roll second part of dough and place over top. Bake in oven at 400 F. for 45 minutes. Very inexpensive, but delicious!

# APPLE PIE

# Pita od jabuka

 $1\frac{1}{2}$  lbs. flour sifted1 tsp. salt $\frac{1}{2}$  lb. butter3 tbsp. sugar3 whole eggs1 tsp. baking soda $\frac{1}{2}$  pint sour creamvanilla

Work out on board. Knead until smooth. Divide in two parts. Roll one part and place into an oblong cake tin. Prepare filling.

FILLING: — 2 lbs. apples, peeled and cut in thin slices or grated in strips. 1 cup sugar mixed with 1 tsp. cinnamon. 4 tbsp. bread crumbs.

Spread the apples on the dough. Sprinkle sugar and bread crumbs over the apples. Roll second part of dough and place on top. Bake at 350 F. for 1 hour.

# APPLE MERINGUE PIE

# Pita od jabuka No. 2

4 egg yolks 1 pound flour
½ pound sugar 1 teaspoon baking powder

½ pound butter

Beat egg yolks and sugar until foamy. Sift flour onto board. Add egg mixture and baking powder. Knead to-

gether until you make a soft, firm dough. Roll out and pat into an oblong pan.

FILLING: — Core and peel 2 pounds apples. Grate in thin long strips. Beat: 4 egg whites with 8 tablespoons sugar and  $\frac{1}{2}$  teaspoon cinnamon.

Beat egg whites until stiff. Then add sugar and cinnamon. Continue to beat until very stiff. Mix in the grated apples. Spread out on top of the dough. Bake at 375 F. for 1 hour and 20 minutes. Cool. Cut in squares. Serve.

# CHERRY PIE Pita od trešnje

Make the same as in APPLE MERINGUE PIE but substitute this filling: 2 pounds of pitted sour cherries. -Sprinkle 2 tablespoons of sugar on the cherries and make the meringue:

4 egg whites stiffly beaten with 10 tablespoons sugar  $1/\!\!\!/_2$  teaspoon cinnamon

Beat the egg whites stiffly with the sugar. Add cinnamon and beat until very stiff. Squeeze the juice out of the cherries before you add them to the meringue. Spread filling over dough and bake. Bake at 375 F. for 1 hour and 20 minutes. Cut in squares and serve.

# APPLE PIE NO 3 Pita od jabuka No. 3

1 pound flour sifted ½ cup sugar

2 whole eggs 1 teaspoon salt

1/4 cup milk

Sift the flour onto board, add milk, sugar and eggs. Work together, until dough is smooth. Let stand for about 45 minutes. Cut dough in two parts. Roll one part and pat into place in an oblong cake tin (greased and dusted with flour).

Wash, peel and core about a dozen good sized apples. Cut in thin slices. Spread over the dough in pan. Mix together 1 cup sugar and 1 teaspoon cinnamon. Sprinkle over the apples (above mixture). Roll out the second part of dough and pat into place over the apples. Bake at 400F. for 1 hour and 15 minutes. When baked, cool and sprinkle with vanilla sugar. Cut in squares and serve. (Vanilla sugar prepared by adding vanilla to sugar.)

# HAZELNUT PIE Pita od lešnjaka

½ pound butter ½ pound flour 1 egg yolk 2 tablespoons sour cream 6 tablespoons sugar

½ teaspoon salt

1 whole egg

Sift flour onto board. Cut in butter. Add sugar, salt, egg, egg yolk, and sour cream. Work together with knife. Clean the knife and begin to knead with your hands. When dough is smooth form into ball shape and let stand.

FILLING: — 6 egg yolks,  $1\frac{1}{2}$  cups sugar. Beat together until foamy and light. Then add: grated lemon rind, cinnamon,  $1\frac{1}{2}$  cups ground hazelnuts, and 6 egg whites stiffly beaten.

Cut dough in half. Take one part and roll out. Pat into place in an ablong cake tin. Spread the filling over and then roll out the second part of dough. Place on top of the filling. Brush lightly with egg whites. Bake in oven for 1 hour at 350 F. Cool. Cut in squares. Sprinkle with powdered sugar and serve.

# CHOCOLATE PIE NO. 2

### Pita od čokolade

½ pound butter ½ pound flour sifted 1 whole egg

2 tablespoons sour cream6 tablespoons sugar

½ teaspoon salt

1 egg yolk

Sift flour onto board. Cut in butter. Add sugar, salt, egg, egg yolk, and sour cream. Work with a knife. Clean the knife and begin to knead with your hands. When dough is smooth form into ball shape and let stand. Prepare the filling.

FILLING: — 6 egg yolks, 4 tablespoons sugar. Beat together until light and fluffy. Then add: 3 oz. sweet grated chocolate, 1 cup ground walnuts or almonds, and 6 stiffly beaten egg whites. Mix altogether in order given. Cut dough in two parts. Take one part and roll out. Pat into place in an oblong cake tin. Spread filling over this dough and proceed with the second half of dough. Roll and place over the filling. Brush top lightly with egg whites. Bake at 350 F. for 1 hour. Cool and cut in squares. Sprinkle with vanilla sugar and serve. (Vanilla added to sugar).

#### RAISIN-WALNUT PIE

## Pita od groždjica i oraha

1 pound flour (sifted) 6 tbsp. sugar ½ pound butter salt

1 whole egg 2 tbsp. sour cream

1 tsp. baking soda

Sift flour onto board. Work with other ingredients and knead until firm and smooth. Prepare filling.

#### Filling

1 pound raisins (ground) 1 cup ground walnuts
5 tbsp. sugar 5 egg whites stiffly beaten

5 egg yolks 2 tsp. cinnamon

Mix altogether. Roll dough out and place in an oblong baking tin. Spread the filling over dough. Bake at 350 F. for 1 hour.

#### HAZELNUT PIE NO. 2

# Pita od lešnjaka No. 2

1 cup and 2 tbsp. butter 2 tbsp. sour cream 1 pound flour, sifted 6 tbsp. sugar 1 egg salt

1 egg yolk

Work together on board. Knead until dough is smooth. Let stand while you prepare the filling: Cut dough into two parts. Roll one part and place in an oblong cake tin.

#### Filling

3½ cups ground hazelnuts 6 egg yolks cinnamon 1½ cups and

innamon 1¼ cups and 1 tbsp. sugar

lemon rind grated 7 egg whites (one left from the dough)

Beat egg yolks and sugar together until light. Add the other ingredients and continue to mix. Fold in the stiffly beaten egg whites and spread over one part of dough. Top with second half of dough. Press edges down lightly. Bake at 350 F. for 45 minutes or until done. Cut in squares.

#### CHEESE PIE

#### Pita od sira

3 cups flour sifted
1 tsp. salt
1½ cups dry cottage cheese
1 tsp. baking powder
1½ cup sugar
2 grated rind of ½ lemon
2 pound butter or oleo
3 eggs
1½ tsp. vanilla

Sift flour onto board. Cut butter into the flour. Add 2 egg yolks and 1 whole egg, salt, baking powder, soda, and lemon

Knead together until dough is smooth. Roll out and pat into place in an oblong cake tin. Make the following filling:

FILLING: — Place cheese in a bowl. Add sour cream. Mix. Beat 2 egg whites (left from dough) with sugar until very stiff. Add vanilla. Fold into the cheese and mix lightly. Spread evenly over the dough. Bake at 400 F. for 1 hour. Cut in squares and serve.

# MEAT PIE Burek pita

Make a strudel dough. Let stand in a warm place. Then roll out or stretch thinly. Let dough dry. Cut in pieces to fit the entire area of an oblong baking tin. Make about 10 to 12 of these pieces. Grease the baking tin and place 1 piece of the dough in. Splash with melted lard and top with another layer of dough. Repeat until 5 or 6 of these pieces of dough are in the pan. Then make this filling:

#### Filling

raw ground pork
finely chopped onions (browned)

pepper sour cream

Mix together and spread over the dough in the pan. Top with the other pieces of dough splashed with lard between each layer. Place in oven and bake at 350 F. until done. Cut in squares and serve hot.

# DOUGHNUTS Krafni



1 quart milk
1 cake yeast
grated rind of 1 lemon
3 lbs. sifted flour
1½ cups sugar
1 glass whiskey or rum
4 egg yolks
1 tbsp. salt
½ pound butter
2 eggs
jelly

Dilute yeast in a large pan or bowl with a little milk and flour. Let rise until light and bubbly (sponge). Then add the other ingredients and beat with a wooden spoon. Beat un-





til dough bubbles and crackles leaving spoon free of dough. Cover with a warm floured cloth. Let rise until double the original amount. 1) Proceed by taking dough by spoonful and dropping on floured board. 2) Flatten out with the palm of your hand. Dot each center with jelly. 3) Take another spoonful of dough and flatten on top of the jelly. Dip the edge of a water glass in flour and cut doughnut out or use a regular doughnut cutter. Reuse also the ends of dough that are left over. Spread a clean floured cloth on a tray and place the doughnuts far enough apart because they rise quite a bit.

Drop doughnuts into hot grease and fry a golden brown. Keep pan covered when doughnuts are first put in, turn doughnuts over and then let remain uncovered. Remove to pan lined with paper towels to absorb excess grease. Sprinkle with powdered sugar and serve.

# BAKED CAVALRY DOUGHNUTS Husaren krafen

 $\frac{1}{2}$  cup and  $\frac{1}{2}$  tbsp. sugar 2 egg yolks

1¼ cup flour5 tbsp. almonds, ground

Make dough on board. Work together until dough is smooth. Tear off small pieces of dough and roll into ball shapes. Make a hole in center of each and brush with egg whites. When baked fill centers with currant jelly and sprinkle tops with sugar and ground almonds. Place on a greased baking sheet. Bake at 350 F. for 45 minutes.

#### STEFFY KRAFEN

2 egg yolks juice of ½ lemon lemon rind  $\frac{1}{2}$  cup and  $2\frac{1}{3}$  tbsp. butter  $\frac{3}{4}$  cup and 2 tbsp. flour  $\frac{1}{2}$  cup and  $1\frac{2}{3}$  tbsp. sugar

Work out on board. Make a smooth dough. Roll out and cut in round shapes. Place on a baking sheet and brush top lightly with egg whites. Bake slowly at 350 F. for 45 minutes. When baked you may spread jelly over some of the cookies and top with another cookie. Sprinkle with sugar.

#### YOUR KRAFEN

 $\frac{1}{2}$  cup and  $3\frac{1}{3}$  tbsp. butter

% cup sugar 5 egg yolks

1 cup grated chocolate

 $\frac{3}{4}$  cup and 1 tbsp. flour

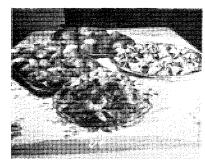
5 egg whites, stiffly beaten

Cream butter and sugar together. Add egg yolks and beat. Gradually mix in the sifted flour and grated chocolate. Fold in the egg whites. Mix lightly and pour into an oblong cake tin. Bake at 350 F. for 45 minutes. When baked turn out and cut in squares. Dot each center with jelly. Sprinkle powdered sugar over tops. You may also put two together and top with chocolate glaze.

#### SPOON DOUGHNUTS

#### Pohane mišici

Make 1 recipe of DOUGHNUTS. Make the dough in a pan or bowl. Take by spoonfuls and drop into hot grease. Fry to a golden brown. Cover until one side is browned, then re-



- 1. Doughnuts
- 2. Spoon Doughnuts and Braids
- 3. Pillows
- 4. Crullers

move cover and fry the other side uncovered. Remove from grease and place on paper towels. Towels will absorb excess grease. Sprinkle with powdered sugar and serve.

## BRAIDS

#### Pletenice

Make 1 recipe of DOUGHNUTS. Take by spoonful and drop on floured board. Roll out by hand and braid or twist into shapes. Drop into hot grease and cover. When golden brown

on one side uncover pan and turn doughnuts over and fry. Remove when golden brown. Place on paper towels to drain. Top with powdered sugar.

#### **PILLOWS**

#### Jastučići

½ pound flour, sifted1 cup sugar4 tbsp. wine3 tbsp. sour cream4 egg yolks1 tbsp. salt

Work out on board. As you knead sprinkle flour on board to prevent sticking. When dough is smooth and begins to crackle under your hands let stand for ½ hour. Roll out thinly. Cut in squares with fluted wheel. Turn three ends down and drop into hot grease. Fry until golden brown. Remove to paper towels to drain. Place your favorite jelly in the opening of each. Top with powdered sugar.

#### **BOHEMIAN PINCHES**

#### Česki uštipci

 $\frac{1}{2}$  cup and  $2\frac{2}{3}$  tbsp. butter 1 pound flour 5 tbsp. sugar  $\frac{3}{4}$  quart milk 8 egg yolks 6 egg whites, stiffly beaten

Sift flour on board and add the other ingredients. Make a soft dough. Take by spoonful and drop into hot lard. Fry to a golden brown. Drain on paper and top with powdered sugar. Serve.

## SWISS DOUGHNUTS

švicarski krafni

1 cup flour ½ tsp. cloves ½ cup and 4 tbsp. butter grated rind of ½ lemon 1 cup and 2½ tbsp. juice of ¼ orange

almonds, ground 4 tbsp. honey diluted in 2 tbsp. milk

1 tsp. cinnamon

Sift flour on board and add the other ingredients. Work together until dough is smooth. Let dough stand for  $\frac{1}{2}$  hour at room temperature. Roll out  $\frac{1}{2}$  inch thick. Cut with the edge of water glass or round biscuit cutter. Deep fry to a golden brown in heated shortening. When doughnuts are cool slit centers and fill:

#### Filling

1 egg white beaten with % cup grated almonds 3% tbsp. sugar ¼ cup grated chocolate

Beat all ingredients together until fluffy. Fill doughnuts. Top with crystal glaze.

# CRULLERS NO. 1 Pohane leptirice Oblinje No. 1

1½ cups flour (sifted)1 tbsp. rum2 tbsp. sugar¼ tsp. salt8 egg yolks2 tbsp. sour cream

Work out on board. Knead until dough crackles under your hands. Let stand about ½ hour. Roll out thinly and cut in inch wide strips with a fluted pastry wheel. Make strips about 3 or 4 inches long. Twist into various shapes and drop into hot grease. Remove when slightly browned or a rich golden brown. Place in a paper lined pan and let drain. When cool sprinkle with powdered sugar.

#### CRULLERS NO. 2

4 whole eggs 1 tbsp. rum
4 tbsp. sugar ¼ tsp. salt
4 tbsp. melted lard 2 cups flour, sifted

Make dough in a bowl. Turn out on floured board and knead until dough is smooth and firm but not hard. Let stand covered for 1 hour. Roll out thinly and cut in strips with a fluted pastry wheel. Twist into desired shapes and drop into hot grease. Deep fry until slightly browned. Remove to a paper lined pan to drain. Sprinkle with powdered sugar.

## INDIAN CUPCAKES Indijaner krafen

6 egg yolks  $\frac{3}{2}$  cup and 2 tbsp. flour  $\frac{1}{2}$  cup and 1 $\frac{2}{3}$  tbsp. sugar 6 egg whites, stiffly beaten

Beat egg yolks and sugar until light. Add flour and slowly mix. Fold in the stiffly beaten egg whites and pour into cupcake tins, well greased and dusted with flour. Bake slowly at 350 F. for 30 min. Top with chocolate glaze and whipped cream.

#### COFFE CUPCAKES

#### Kafe krafen

Make 1 recipe of INDIAN CUPCAKES. Top with coffee glaze:

<sup>2</sup>/<sub>3</sub> cup sugar

1/3 cup strong black coffee

1 egg white

Beat thoroughly and spread over the cupcakes.

## Steamed Puddings

These puddings are steamed or cooked in top of double boiler. They are turned out on a serving dish and topped with cream or fruit juice.

#### APPLE PUDDING

3 eggs

6 tbsp. sugar

1 cup flour ¼ quart milk

2 pounds apples

Peel apples and cut in thin slices. Beat whole eggs and sugar until light. Add milk and flour. Cook together until thick. Add the sliced apples and cook in top of double boiler (greased with butter) for  $\frac{1}{2}$  hour. Serve hot. (Do not stir when cooking, keep covered.)

#### COFFEE PUDDING NO. 2

2 tbsp. butter

8 tbsp. sugar

4 egg yolks

Cream butter and sugar. Add egg yolks and beat until foamy. Add: 2 buns soaked in water, 4 tbsp. strong black coffee, and 4 egg whites stiffly beaten.

Drain water from buns. Add to the egg yolk mixture. Combine coffee and beat thoroughly. Fold in stiffly beaten egg whites. Cook in top of double boiler for 1 hour, covered. Turn out on dish and top with eggnog and serve.

## YELLOW PUDDING

## **Žuti** puding

1/3 cup and 12/3 tbsp. butter

3 egg yolks

½ cup sugar

 $\frac{1}{4}$  lemon — juice and grated rind

3 tbsp. flour

3 egg whites, stiffly beaten

Cream butter and sugar. Add egg yolks and beat until light and fluffy. Pour into top of double boiler. Add lemon

juice, rind, and flour. Mix lightly. Fold in the stiffly beaten egg whites. Cover and let cook for  $\frac{1}{2}$  hour. Turn out on a serving dish. Pour fruit juice over top or fresh fruit.

## BREAD PUDDING NO. 2

#### Puding od žemlje

Cut 3 buns or slices of bread in pieces and put in a cup of milk. Let soak for  $\frac{1}{2}$  hour. Then mix until it becomes a paste.

2 tbsp. butter 4 egg yolks ½ cup sugar grated lemon rind cinnamon salt

Cream butter and sugar. Add egg yolks and beat until light and foamy. Mix in the lemon rind, cinnamon, and salt. Add paste and mix. Fold in four stiffly beaten egg whites. Mix lightly and pour into well greased top of double boiler, sprinkled with bread crumbs. Cook covered for 1 hour. Turn out on serving dish. Top with raspberry juice or fresh fruit such as cherries or strawberries. Very good!

## RICE PUDDING Puding od riže

1 cup rice

1 cup milk

Cook until rice is soft and milk disappears. Remove from stove and place on a dish to cool.

½ tsp. salt 3 egg yolks

2 tbsp. butter

6 tbsp. sugar

3 egg whites, stiffly beaten

Cream butter and sugar. Beat egg yolks and salt until light. Mix in the creamed butter and sugar. Pour into the cooled rice. Fold in the stiffly beaten egg whites. Mix lightly and pour into the top of double boiler. Cook covered for 45 minutes. Turn out on a serving dish and top with wine sauce or eggnog. Serve hot or cold.

## COFFEE PUDDING NO. 1

## Puding od kave

5 tbsp. butter

½ cup sugar

4 egg yolks

Cream butter and sugar. Add egg yolks and beat until light. Then add 2 buns or biscuits soaked in milk, 3 or 4 tbsp.

strong black coffee, and fold in 4 stiffly beaten egg whites. Pour into the top of a double boiler (well greased with butter and sprinkled with bread crumbs). Cook covered for 1 hour over a medium flame.

## ORANGE PUDDING Puding od narandje

1/3 cup butter

5 tbsp. sugar

Cream together. Then add:

4 egg yolks

juice of ½ lemon

finely grated orange rind juice of ½ orange

 $\frac{2}{3}$  cup grated and blanched almonds  $\frac{1}{3}$  cup and  $\frac{1}{3}$  tbsp. bread crumbs

Mix all together. Fold in 4 egg whites stiffly beaten. Mix lightly and pour into a well greased (butter) double boiler, sprinkled with bread crumbs. Cook tightly covered for 1 hour over low flame. Turn out on a serving dish and serve hot.

## LEMON PUDDING Koh od limuna

juice of 1 lemon 1 tbsp. water salt

3 heaping thsp. butter

1 heaping thsp. flour

Mix. Cook in top of double boiler until thick. Remove from flame. Beat together:

4 egg yolks

4 tbsp. sugar

grated rind of 1/2 lemon

Add this mixture to the cooked mixture. Pour into a well buttered double boiler or pan sprinkled with bread crumbs. Cover and cook for 1 hour. This may be baked or steamed. Do not mix or stir until done. Turn out on a serving dish and serve with sauce over top. Serves 4.

### FARINA PUDDING Puding od grisa

Cook  $\frac{1}{4}$  cup farina in 1 pint milk. Remove from stove and cool. Cream together  $\frac{1}{3}$  cup butter and 3 tbsp. sugar. Then add 3 egg yolks. Beat together. Mix in the cooled farina. Mix thoroughly so that there are no lumps. Add lemon rind grated, and orange and lemon cut in small pieces. Beat

3 egg whites stiffly and add to the mixture. Mix lightly and pour into top of double boiler (greased with butter and sprinkled with bread crumbs). Cover and cook for 45 minutes. Turn out onto a platter and top with chocolate glaze or raspberry juice.

## BREAD CRUMB PUDDING Puding od mrvica

Cream  $\frac{1}{3}$  cup butter with 5 tbsp. sugar and add: 4 egg yolks. Beat together until light and foamy. Mix in 1 cup bread crumbs, salt and 4 egg whites, stiffly beaten. Pour into greased top of double boiler, sprinkled with bread crumbs. Cook for 45 minutes. Keep tightly covered. Turn out onto a dish and serve. Top with raspberry juice.

## BREAD PUDDING Puding od kruha

Cream ¼ pound butter with ¾ cup sugar. Add 4 egg yolks and beat until light and foamy. (Add the egg yolks one by one, continuing to beat.) Then add cloves, cinnamon, grated lemon rind, about 1 cup of dried grated bread (bread crumbs) and less than a ½ cup of raisins. Mix together lightly. Beat 4 egg whites stiffly and fold into the above mixture. Then add ½ glass of rum. Pour into well greased top of double boiler sprinkled with bread crumbs. Cook for 45 minutes covered tightly. Turn out on a serving dish. Top with wine sauce before serving.

#### BISKVIT PUDDING

#### Puding kao biskvit

5 egg yolks, 3% tbsp. sugar. Beat together until light and foamy. Slowly mix in  $\frac{1}{3}$  cup sifted flour. Beat 4 egg whites stiffly. Fold in lightly. Pour into top of double boiler (greased and sprinkled with sugar). Cook for 45 minutes. Keep covered tightly.

Cook  $\frac{1}{2}$  pint of raspberry juice with  $\frac{1}{4}$  pint of wine and pour over the pudding just before serving.

#### VANILLA PUDDING

#### Puding od vanilije

Cream 1/3 cup butter with 3 tbsp. sugar then add:  $\frac{1}{2}$  tsp. vanilla, 4 egg yolks. Beat until light and foamy. Then add:  $\frac{1}{2}$  cup blanched chopped, almonds bread crumbs of 6 buns, salt.

Beat 4 egg whites until stiff. Add to the above mixture and mix lightly. Pour into a well greased (butter) top of double boiler sprinkled with bread crumbs. Cook for ½ hour. Keep tightly covered. Turn out on serving dish and top with chocolate glaze or fruit glaze.

#### CHOCOLATE PUDDING

#### Puding od Čokolade

6 tbsp. butter	$\frac{2}{3}$ cup and 1 tbsp. ground almonds
5 egg yolks	½ cup and 1 tbsp. grated chocolate
¼ cup and ¼ tbsp. sugar	¼ cup bread crumbs
salt	4 egg whites stiffly beaten

Cream butter and sugar. Add egg yolks and beat until light and foamy. Add other ingredients and mix in the stiffly beaten egg whites. Pour into top of double boiler (greased with butter and sprinkled with bread crumbs). Cook for 45 minutes. Keep covered. Turn out on serving dish and top with sweet cream.

## **COFFEE PUDDING**

## Puding od kave

 $\frac{1}{3}$  cup butter  $\frac{1}{3}$  cup and 1 tbsp. flour  $\frac{1}{2}$  pint strong black coffee

Melt butter in top of double boiler. Add flour and coffee. Continue to mix and cook until thick. Remove from stove and cool. Pour into bowl. Add 5 egg yolks and beat together. Mix in sugar and lastly 3 egg whites stiffly beaten and a pinch of salt. Pour into top of double boiler greased with butter and sprinkled with sugar. Cook covered for 45 minutes. Turn out on dish and serve with any of the toppings or sauces.

## LEMON PUDDING

#### Puding od Limuna

juice of 1 lemon 1 tbsp. flour salt

1 tbsp. water

2 tbsp. butter

Cook in top of double boiler until thick. Stir constantly. Remove from stove and cool. Add 4 egg yolks, sugar, grated

lemon rind. Mix together. Beat 4 egg whites until stiff. Mix in and pour into top of double boiler (greased with butter and sprinkled with bread crumbs). Cook covered for 45 minutes. Turn out on a dish and serve with raspberry juice.

#### CRNAC U KOŠULJI

4 egg yolks

2-1 oz. sq. grated chocolate

 $\frac{1}{3}$  cup and  $\frac{1}{2}$  tsp. butter  $\frac{1}{4}$  cup and 1 tbsp. sugar

 $\frac{1}{2}$  cup and 1 1/3 tbsp. ground almonds

4 egg whites stiffly beaten

Beat egg yolks and sugar until light. Cream butter and add. Mix in the almonds and grated chocolate. Beat egg whites until stiff. Mix in with the other mixture. Pour into a well greased (with butter) double boiler sprinkled with sugar. Cook covered for 1 hour. Turn out on serving dish and top with sauce. Serve hot.

## ORANGE PUDDING Puding od Narandža

5 tbsp. sugar

5 egg yolks

juice of 5 oranges

Beat together until light and fluffy. Add 2 tablespoons flour and cook over double boiler (boiling water in lower part). Stir constantly until thick. Then remove from flame and put cold water in bottom part of double boiler. Stir until cool. Pour into glasses or molds. Top with whipping cream and serve.

## BREAD PUDDING Puding od kifli

to tup butter 5 tbsp. sugar

5 egg yolks

4 buns or bread rolls soaked in milk

grated lemon rind

3 egg whites stiffly beaten

white raisins

Beat egg yolks and sugar until light. Add the other ingredients (except egg whites) and cook in top of double boiler until thick. Mix in the stiffly beaten egg whites and pour into molds or glasses. Cool. Chill and serve.

## AMBROSE CREAM Ambrozija crema

½ pint sour cream¾ cup and 2 tbsp. sugar

1 glass whiskey or rum 1% tbsp. diluted gelatin

vanilla

Beat sour cream until thick. Add sugar, vanilla, whiskey and diluted gelatin. Pour into a greased mold (use almond oil or olive oil). Place in refrigerator and let stand for 1 hour or longer. Remove from mold into a glass dish. Decorate with whipping cream and top with pistachio nuts.

#### FRUIT SALAD

2 oranges, peeled and sectioned, 2 apples, peeled and sliced thinly, 2 bananas, peeled and sliced. Arrange the sliced fruit in layers in a bowl. Sprinkle with sugar. Pour a glass of wine over and chill, about 2 hours before serving.

## QUINCE CHEESE, No. 1 Quittenkass

Cook whole ripe quinces with water enough to cover fruit. When soft, take one out at a time and force through a sieve. Weigh the puree and add that amount of sugar. Return the puree to the water used originally to cook the quinces and add juice from 1 lemon. Place on stove and cook. Stir constantly with wooden spoon. Use a medium flame. Cook until the puree begins to bubble and leaves the spoon clean. Pour out into molds which were dipped in hot water. Let stand in a warm place for a few days. Sprinkle sugar over top. Turn out on waxed paper. Under side must be allowed to dry now. Cut in thin slices and serve or store in waxed paper.

### QUINCE CHEESE No. 2

Cook 2 pounds of sliced quinces in little water until soft. Cook 1 pound good apples (sliced) in separate pan of water until soft. Force the quinces and apples through a fine sieve. (For 2 pounds of puree add 2 pounds of sugar). Cook all together quickly over a flame and stir constantly. Skim. Place a spoonful on a dish to test. If a thin film appears on top remove from stove. If you cook the puree slowly, it will remain dark. Dip molds in cold water and fill with this cooked "Cheese". Let settle. Place walnut halves in each mold or on the top. Let stand a few days. Turn out on waxed paper. Cut in thin slices and serve.

#### QUINCE CHEESE No. 3

Cook until soft, 2 pounds of quinces and 1 pound of good apples. Force through sieve and add lemon juice. Weigh the

puree and add that amount of sugar. Cook sugar in the water used to cook the fruit. When thick add the puree. Pour into molds and add walnut halves. Let stand until dry. Cut in thin slices or store in waxed paper for future use. Keep in a dry place.

## **Baked Puddings**

These puddings or "koh" as called in Croatian are baked on a large dish. They are served on this same dish. Each person takes some by spoonful and tops with wine sauce or any other desired sauces.

#### MILK PUDDING

4 egg yolks 8 tbsp. sugar 1 tsp. vanilla 2 tbsp. butter

Beat egg yolks and sugar together until light. Add vanilla and creamed butter. Continue to beat.

Cook: ¼ quart milk and ½ cup flour. Bring milk to a boil. Add flour. Cook until thick and spoon is left free of mixture. Cool. Add the egg mixture. Fold in 4 egg whites stiffly beaten. Grease a large dish or platter, with butter and sprinkle with bread crumbs. Pour mixture on dish and bake in oven at 350 F. for 45 minutes. Pour wine sauce or eggnog over just before serving.

## WINE SAUCE

#### Sato

Beat together 8 egg yolks and 16 tablespoons sugar until light and fluffy. Bring 16 tablespoons of wine to a boil in a small pan on stove. Add the egg mixture. Stir Cook a few minutes. Remove from stove and pour over puddings. You may also serve the sauce in a bowl and let your guests use to their own tastes.

## ALMOND PUDDING (OR WALNUT) Puding od Mandula

Follow directions as for MILK PUDDING. Use  $\frac{1}{2}$  cup ground almonds or walnuts in egg mixture. Add to the cooked milk and flour mixture. Proceed as for the milk pudding. Before baking sprinkle top with almond strips. Bake at  $350^{\circ}$  F. for 45 minutes.

#### EGG WHITE PUDDING

#### Puding od bjelanjaca

8 tbsp. sugar

8 tbsp. jelly

8 egg whites stiffly beaten

Beat egg whites with 4 tablespoons sugar until stiff. Beat jelly with the other 4 tablespoons of sugar in a separate dish. Combine the two mixtures and continue to mix thoroughly. Turn out on a greased platter (large serving platter) sprinkled with bread crumbs. Bake in oven until brown at 350° F. Serve hot. Serve with sauce or fruit juice.

#### FARINA PUDDING

#### Puding od grisa

Cook 1 quart milk and 1 cup farina together until thick. Stir constantly to keep smooth. Cool.

¼ pound butter

4 egg yolks

4 tbsp. sugar

grated rind of 1/2 lemon

Cream butter and sugar. Add egg yolks and rind. Beat until light. Add the cooled farina and mix. Fold in 4 stiffly beaten egg whites. Mix lightly and turn out onto a well greased baking dish sprinkled with bread crumbs. Raisins may be added just before baking. Bake at 350 F. for 45 minutes. Serve hot.

#### RICE PUDDING

#### Puding od riže

Cook 1 cup rice in 1 quart milk until rice is soft. Remove from stove and cool. Add  $\frac{1}{4}$  pound butter and mix.

Beat 8 tablespoons sugar and 4 egg yolks until light and fluffy. Add to the rice and mix. Fold in 4 egg whites stiffly beaten. Mixing lightly pour into a well greased baking dish or pan. Bake until golden brown at 350 F. Serve with wine sauce poured over each portion served.

#### BISKVIT KOH

6 tbsp. sugar

3 whole eggs

½ tsp. vanilla

Beat together until light with electric mixer. Add 6 table-spoons sifted flour and mix. Drain canned cherries and pour half of the mixture in a mold or pan. Top with half of the cherries. Pour the rest of the mixture and repeat with the other half of the fruit. Bake in oven at 350° F. for 45 minutes.

Make wine sauce or eggnog and pour over just before serving. Serve hot.

#### CARMEL PUDDING

#### Karmel puding

Heat together ½ cup of firmly packed blanched, chopped almonds and ⅓ cup sugar in top of double boiler until lightly browned. Remove from stove and cool. Beat 6 egg whites until very firm. Add cooled almond and sugar mixture. Mix lightly. Pour into a large serving dish greased with butter. Bake until golden brown at 350 F. Remove from oven and serve with wine sauce.

#### CHOCOLATE PUDDING

#### Koh od čokolade

2—1 oz. sq. grated chocolate 6 tbsp. butter

3 cup and 1 tbsp. sugar 8 egg yolks

Cream butter. Add sugar and egg yolks and beat until light and fluffy. Add grated lemon rind, rum and gradually mix in 1% cups sifted flour. Pour into a greased cake tin, dusted with flour. Sprinkle ground almonds on top. Bake at 350 F. for 45 minutes. When done cut with cookie cutters in various shapes.

#### NA BRIJAK OD SNIJEGA

#### (Formkoch)

6 to 8 egg whites, stiffly beaten. Add your favorite jelly (amount optional) and a little sugar. Beat until very fluffy and stiff. Pour into well greased oblong serving dish (one that is bakeproof). Bake until brown at 350 F. Serve on the same dish. Take by spoonfuls and place on individual dishes. Top with chilled eggnog or cocoa.

#### KOH OD ORAHA

3 tbsp. sugar ½ cup and 4 tbsp. butter 8 egg whites, stiffly beaten lemon or orange juice

8 egg yolks 1 tbsp. rum

11/2 cups and 1 tbsp. ground walnuts

Cream butter with sugar. Add egg yolks and beat until light. Mix in the other ingredients and slowly fold in the stiffly beaten egg whites. Pour onto a greased platter or baking dish and bake at 350° F. for 45 minutes. Serve on same platter. Take by spoonfuls and serve on individual dishes topped with raspberry juice.

## Croatian Tortes — Layer Cakes

For baking success when making tortes especially, remember to beat egg yolks and sugar thoroughly until light and fluffy. Beat egg whites until very stiff. (For stiffer egg whites add 1 teaspoon sugar and beat until very stiff). This sugar is not included in the recipes.

When using an electric mixer, beat egg yolks and sugar. Then remove bowl from mixer and add the other ingredients, mixing lightly. Egg whites should be folded into the batter last. Remember to mix very lightly and not too long. Pour into well greased cake tins and bake. Since most of these recipes do not call for any baking powder of baking soda, the stiffly beaten egg whites act as the raising factor. Success depends on the way you add the egg whites. Remember, excessive mixing after the egg whites are added may cause baking failures.

#### STEFANA TORTE

Beat together 10 egg yolks and  $\frac{1}{2}$  lb. sugar until light and foamy. Then add the following ingredients in the order given:

 $\frac{1}{2}$  lb. walnuts, ground

rind of  $\frac{1}{2}$  orange, grated

½ lb. bread crumbs

juice of ½ orange

Beat 10 egg whites until almost stiff. Add 2 tablespoons sugar and continue to beat until very stiff.

Slowly mix in the egg whites to the batter. Pour into two well-greased cake tins, dusted with flour. Bake at 350 F. for 45 minutes. Cool. Spread jelly between layers. Top with glaze.

#### MILLIE'S TORTE

8 tablespoons sugar

4 tablespoons walnuts, ground

8 egg yolks

8 egg whites

4 tablespoons flour 1 teaspoon baking powder 1 teaspoon vanilla ½ teaspoon salt

Beat sugar and egg yolks until foamy. Then add the flour, walnuts, vanilla, salt, baking powder, and fold in the stiffly beaten egg whites. Bake in four greased cake tins, sprinkled with flour. Bake at 350 F. for 30 minutes. You may bake these in two layers and cut each in center to make four layers.

#### Filling

6 tablespoons sugar

Boil together for a minute or two

1/2 wine glass black coffee

4 eggs well beaten

1/2 lb. butter (sweet) creamed

Add the cooled sugar and coffee mixture to the beaten eggs. Beat all together with the butter and spread between layers of torte. Sprinkle the entire torte with ground walnuts. Place in refrigerator until ready to serve. Delicious!

#### BISKVIT TORTE

8 egg yolks

8 tablespoons flour

8 tablespoons sugar

8 egg whites (stiffly beaten)

Beat egg yolks and sugar until foamy and light colored. Add flour. Mix until smooth. Fold in the stiffly beaten egg whites. Bake in three greased cake tins dusted with flour. Bake at 350 F. for 35 minutes.

#### Filling

1 cup milk

1 tablespoon flour

Cook in top of double boiler until thick. Remove from stove. Cool. Beat together until foamy: ½ cup butter, 2/3 cup sugar, juice of ½ lemon. Add to cooled mixture. Mix thoroughly. Spread between layers and over top of torte, if you have enough left. If not, use your favorite glaze.

#### CINNAMON TORTE

#### Cimet torte

2 whole eggs 1 cup sugar ½ cup lard 2 teaspoons cinnamon juice of 1 lemon grated orange rind

Cream lard and sugar together and then add the eggs. Stir in cinnamon, orange rind, and juice. Slowly fold in 2 cups flour and 1 cup milk. Add 3 teaspoons baking powder. Bake in two round cake tins at 350 F. for 45 minutes. Spread your favorite jelly between layers.

### VIENNA TORTE No. 1

#### Bečka torta

6 whole eggs 2 egg yolks

 $\frac{1}{2}$  cup and 1 tbsp. sugar  $\frac{3}{4}$  cup and 2 tbsp. flour

Beat eggs and egg yolks with the sugar until light colored and fluffy. Add flour gradually, mixing until smooth. Bake in two greased cake tins at 350 F. for 45 minutes.

#### CENTER LAYER:

 $^1\!\!/_{\!\!3}$  cup and 4 tbsp. butter

6 egg yolks

34 cup and 21/3 tbsp. sugar

1 teaspoon vanilla

1½ cup ground almonds grated lemon rind ½ cup and 1 tbsp. flour

6 egg whites stiffly beaten

Cream butter and sugar together. Add egg yolks and beat. When light, lemon colored, add the remaining ingredients. After the egg whites are added, do not mix long. Bake in a well-greased cake tin. Bake at 350 F.—45 minutes to 1 hour.

#### Filling

11/3 cup flour

5 egg yolks

34 cup and 2 tbsp. sugar

2 tbsp. strong black coffee

Beat sugar and eggs until fluffy. Gradually add flour and coffee. When smooth and creamy, spread between layers of torte.

#### VIENNA TORTE No. 2

Beat together 8 egg yolks and ¾ cup and 2 tablespoons sugar until light and fluffy (about 15 minutes). Then add: 2 cups ground almonds and ¼ cup bread crumbs—rum soaked. Mix together lightly and then add the 8 egg whites stiffly beaten. Bake in two greased cake tins for 30 or 40 minutes at 350 F.

#### Filling

3/4 cup and 2 tbsp. butter

2 egg yolks

34 cup and 21/3 tbsp. sugar

2-1 oz. sq. melted chocolate

Cream butter and sugar. Add eggs and beat. Then add the melted chocolate. Spread between layers of torte and over top. Sprinkle almond strips on top to decorate.

#### EGG WHITE TORTE

8 egg whites stiffly beaten 3/4 cup and 1 tbsp. sugar

1% cup and 1 tbsp. ground walnuts

1 tablespoon flour

Beat egg whites until stiff. Adding sugar, beat for 15 minutes more until very stiff. Then add the walnuts and flour. Mix lightly and pour into 2 well-greased (butter) cake tins. Bake at 350 F for 30 minutes.

#### Filling

3 eggs ½ cup sugar 1/10 quart of milk ½ teaspoon vanilla

1 tablespoon flour

Cook all together over double boiler, until thick. Remove from stove and let cool. Add 1 tablespoon rum and 1 tablespoon sweet cream (beaten). Spread between layers and over top of torte.

#### WALNUT TORTE No. 3

6 egg yolks

 $\frac{3}{4}$  cup and  $\frac{3}{4}$  tbsp. sugar.

134 cup and 1 thsp. walnuts ground

¼ cup lemon juice

 $\frac{2}{3}$  cup orange juice

1/3 cup bread crumbs 1 teaspoon rum

6 egg whites beaten stiffly

Beat egg yolks and sugar until light and foamy. Then add the ingredients in order given. Mix lightly after the egg whites are added. Bake in two greased cake tins for half hour at 350 F.

#### BROJTEN BUTER TORTE

1¼ cup and 2 tbsp. butter ¼ cup and 1 tbsp. sugar

½ teaspoon vanilla 2 cups sifted flour

Work together on floured board. Divide in four parts and bake at 350 F. for 35 minutes.

#### Filling

½ cup sugar

4 egg whites stiffly beaten 3 tablespoons jelly

Beat egg whites until stiff. Then add the sugar and jelly. Continue to beat until very fluffy and light. Spread between layers.

#### ORANGE TORTE No. 1

Beat together  $\frac{3}{4}$  cup and 1 tbsp. sugar, 6 egg yolks, and grated orange rind until light and fluffy. Then add:  $\frac{1}{3}$  cup ground almonds, and  $\frac{1}{4}$  cup and 1 tbsp. bread crumbs. Beat 6 egg whites until stiff. Mix in lightly. Bake in three greased cake tins at 350 F. for 1 hour. Raspberry jelly is recommended as filling between layers.

#### TORTE CREAM:

4 egg yolks 2 tbsp. sugar 4 tbsp. milk 1 tbsp. flour

4 tbsp. orange juice

Beat egg yolks and sugar until fluffy. Add the other ingredients and mix all together until very light. Cook in double boiler until thick. Cool. Pour over top of torte.

#### ORANGE TORTE No. 2

6 egg yolks
1½ cups sugar
grated lemon rind
juice of 2 oranges

3¾ cups ground almonds 2⅓ tbsp. bread crumbs

¼ cup flour

6 egg whites stiffly beaten

Beat egg yolks and sugar until light and fluffy. Add ingredients in order given. Do not mix long after egg whites are added. Bake in one greased cake tin at 350 F. for 45 minutes.

#### TORTE CREAM:

juice of 2 oranges 1 cup and 2 tbsp. powdered sugar Beat together until thick. Spread over the torte.

# CHESTNUT TORTE OR LIMA BEAN TORTE

Beat together 12 egg yolks and  $1\frac{1}{4}$  cup and 1 tbsp. sugar about ten minutes with electric mixer or by hand for one half hour. Then add:  $1\frac{3}{4}$  cups chestnuts or lima beans, cooked, mashed and pressed through a sieve. Mix thoroughly. Then slowly fold in 6 egg whites beaten stiffly. Bake in three cake tins, well greased at 350 F. for 35 minutes.

FILLING — Whipping cream, vanilla and sugar, beaten together and spread between layers. Sliced bananas and chopped nuts may also be added. Spread over top and sides of torte also.

#### SMALL CHOCOLATE TORTE

3 egg yolks

1 teaspoon rum

⅔ cup sugar

11/2 cups almonds, ground

3-1 oz. sq. chocolate, grated

1 tablespoon black coffe

5 egg whites stiffly beaten

Beat egg yolks and sugar together until lemon colored (½ hour by hand or 10 minutes by mixer). Then add the next four ingredients and mix. Fold in the stffly beaten egg whites. Mix lightly. Bake in a well greased cake tin, for 45 minutes at 350 F. When cool, spread jelly or a chocolate glaze over torte.

#### LEMON TORTE

Beat together  $1\frac{1}{4}$  cup sugar and 7 egg yolks about 1 hour or fifteen minutes by mixer. Add:

juice of 1 lemon grated lemon rind

34 cup and 2 tbsp. flour 7 egg whites, stiffly beaten

Mix until smooth. Bake in three greased cake tins in preheated oven at 350 F. for 1 hour.

#### Filling

6 tbsp. butter 2 egg yolks

4 tbsp. sugar lemon juice

Cream butter with sugar, add egg yolks and lemon juice and beat well. Spread between layers of torte.

#### HAZELNUT TORTE

11 egg yolks

½ lb. ground hazelnuts

½ lb. sugar

grated lemon rind cloves (ground)

6 egg whites stiffly beaten

Beat egg yolks and sugar together by hand for  $\frac{1}{2}$  hour or about 10 minutes with electric mixer. Add lemon rind and cloves. Mix in hazelnuts and slowly, the stiffly beaten egg whites. Mix lightly and turn into 2 greased cake tins, dusted with flour. Bake at 350 F. for 40 minutes. When cool, spread your favorite jelly between layers.

#### VANILLA TORTE

1 cup and 2 tbsp. butter ½ cup and 1 tbsp. sugar

1½ cup ground almonds 1¾ cup sifted flour

1 teaspoon vanilla

Cream butter and sugar together and add vanilla. Mix in alternately the flour and almonds. Bake in 4 layers at 350 F. for 35 minutes.

#### Filling

4 tablespoons jelly 4 tablespoons sugar 4 egg whites, stiffly beaten

Beat sugar and jelly together, and then add the stiffly beaten egg whites. Mix thoroughly and spread between layers.

#### STEFANIE TORTE

8 egg yolks 1 cup and 2 tbsps. sugar  $2\frac{1}{2}$  cups almonds, blanched and ground 6 egg whites stiffly beaten

Beat egg yolks and sugar together until fluffy (about 10 minutes with electric mixer). Then add ground almonds and fold in the egg whites. Mix lightly. Bake in two greased cake tins, dusted with flour at 350 F. for 35 minutes.

#### Filling

 $rac{1}{2}$  cup sugar  $rac{1}{3}$  cup and 4 tbsp. butter 1 1/4 cup and 1 tbsp. grated chocolate

Cream butter and sugar and add chocolate. Beat together until creamy and easy to spread. When torte is cool, cut each layer through the center making four layers. Spread filling between layers.

#### NEWEST TORTE

8 egg whites stiffly beaten

2/3 cup sugar

5 egg yolks

11/2 cups and 1 tbsp. ground walnuts

Beat egg yolks and sugar until light and foamy. Add ground walnuts and the stiffly beaten egg whites. Mix lightly and pour into a well greased cake tin, dusted with flour. Bake at 350 F. for 30 minutes.

#### WALNUT TORTE No. 1

1 cup ground walnuts

2 tbsp. bread crumbs

6 egg whites, stiffly beaten

½ cup sugar

6 egg yolks

1 teaspoon vanilla

Beat egg yolks and sugar until light and lemon colored. Add vanilla and bread crumbs. Mix lightly. Fold in walnuts and slowly, mix in the egg whites. Bake in two greased cake tins, dusted with flour. Bake at 350 F. for 30 minutes.

#### WALNUT TORTE No. 2

½ cup and 1 tbsp. sugar 7 egg whites stiffly beaten ½ cups walnuts, ground  $^2\!\! /_3$  cup and 1 tbsp. grated chocolate

7 egg yolks

1/4 teaspoon ground coffee

Beat sugar and egg yolks together about ½ hour by hand or about 10 minutes with electric mixer. Add grated chocolate and ground coffee. Mix slowly. Add the ground walnuts. Mix in the stiffly beaten egg whites. Bake in two greased cake tins at 350 F. for about 30 minutes or more.

#### Filling

5 tbsp. sugar

 $\frac{1}{2}$  cup and 1 tbsp. ground walnuts

3 tbsp. butter

1/10 of quart of milk

Cook in double boiler until thick. Remove from flame. Cool. Spread between layers of torte.

#### DOBOS TORTE No. 1

6 egg yolks

6 egg whites stiffly beaten

6 tablespoons sugar

4 tablespoons flour

Beat egg yolks and sugar until light and foamy. Add flour and mix slowly. Fold egg whites into the batter and bake in six parts in well greased cake tins at 350 F. for about 10 minutes.

#### Filling

6 hard cooked egg yolks

8 oz. sweet chocolate, grated

6 tablespoons sugar

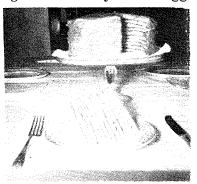
2 tablespoons butter

Cream butter and sugar together. Add hard cooked (mashed) egg yolks. Then add grated chocolate and continue to mix until smooth. Spread between the layers of the torte. Cake must be cool before spreading the filling between the layers.

#### DOBOS TORTE No. 2

7 egg yolks 7 tablespoons sugar 7 egg whites stiffly beaten 7 tablespons flour

Beat egg yolks and 4 tablespoons of sugar together until light and foamy. Beat egg whites until almost stiff. Then



Dobos Torte made in 12 Layers

add the remaining sugar. Continue to beat until very stiff. Combine the two mixtures and slowly fold in the flour. Mix gently and pour into six greased cake tins or the batter may be spread on the cake tins turned upside down. Spread enough of the batter to cover the pan. Make sure the cake tin is well greased. Bake about 10 minutes or until done at 350 F. Remove the

layers and place on waxed paper covered with sugar (to prevent sticking). Before you proceed with the next layer, wash and grease the cake tin again. If you follow this method you will have about 7 very thin layers (about  $\frac{1}{4}$  inch thick).

#### Filling

5 whole eggs  $\frac{2}{3}$  cup sugar

1¼ cup and 1 tbsp. grated chocolate ¾ cup and 4 tbsp. butter

Beat eggs and sugar then cook in top of double boiler until thick. Add grated chocolate. Mix until chocolate is blended into the mixture. Remove from stove. Cool, then add the butter and mix. Spread between layers.

#### SCHAM TORTE

6 egg yolks 34 cup and 21/3 tbsp. sugar

2 cups and 2 tbsp. ground hazelnuts 6 egg whites stiffly beaten

Beat egg yolks and sugar until light and foamy. Add hazelnuts and mix. Add the stiffly beaten egg whites and mix lightly. Pour into 2 well greased cake tins. Bake at 350 F. for  $\frac{1}{2}$  hour.

#### Filling

 $\frac{1}{3}$  cup and 4 tbsp. butter  $\frac{1}{4}$  cup and 1 tbsp. sugar

2—1 oz. squares chocolate, grated 3⁄4 cup hazelnuts blanched and ground

Cream butter and sugar. Add chocolate and hazelnuts. Continue to mix until smooth. Spread between layers of torte.

## GOOD TORTE Dobra torta

1% cup ground hazelnuts

12 egg yolks

1½ cup ground walnuts

 $\frac{1}{3}$  cup and  $2\frac{1}{3}$  tbsp. grated chocolate

11/4 cup sugar

8 coffee beans finely ground

6 egg whites stiffly beaten

Beat egg yolks and sugar until light and foamy (about  $\frac{1}{2}$  hour). Then add the hazelnuts and walnuts, chocolate and coffee. Mix thoroughly and slowly fold in the stiffly beaten egg whites. Turn into two well greased cake tins. Bake at 350 F. until done.

#### Filling

½ pint sweet cream

½ teaspoon vanilla

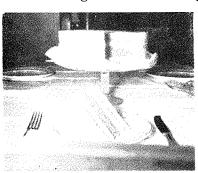
2 tablespoons sugar

Beat cream and sugar until fluffy. Add vanilla and 1 cup chopped nuts. When smooth, spread between layers of torte. Make a chocolate glaze for top of torte.

## ZUMBERAK TORTE Žumberačka torta Baked in 5 Layers

Two Layers: 4 egg yolks,  $\frac{1}{2}$  cup sugar and  $\frac{1}{2}$  teaspoon vanilla.

Beat together until fluffy. Slowly mix in ½ cup flour.



Fold in 4 egg whites, stiffly beaten. Mix lightly and pour into two cake tins, well greased and sprinkle with flour.

Two Layers: 4 egg yolks, ½ cup sugar. Beat together until fluffy. Add ½ cup flour, ½ cup grated chocolate. Mix all together and fold in 4 egg whites stiffly beaten. Pour into two cake tins (well

greased and sprinkled with flour.

Middle Layer: 3 egg yolks, ½ cup sugar. Beat until light and fluffy. Add: 1 cup ground walnuts, 2 tablespoons bread crumbs, 3 egg whites (stiffly beaten). Mix lightly and pour into one cake tin, well greased and sprinkled with bread crumbs. Bake at 350 F.-35 minutes each layer.

#### **Filling**

3 whole eggs

3 tablespoons sugar

(Beat together)

Cook  $\frac{1}{4}$  cup strong black coffee and add beaten egg mixture. Cook until thick over double boiler. Remove from fire and add 1 cup ground walnuts, and continue to stir until cool, Then add  $\frac{1}{2}$  lb. creamed butter. Continue to mix until smooth. Spread between layers.

GLAZE: Orange Glaze: 5 tablespoons water, 1 cup sugar. Cook until slightly thick and then add: juice of 2 oranges and continue to cook. Cool. Beat 3 tbsp. powdered sugar with 1 egg white until stiff. Add to lukewarm sugar mixture and continue to beat. Spread over top of torte while glaze is still warm.

## ZAGREB TORTE Zagrebačka torta



Beat together 8 egg yolks and 1 cup sugar until light and fluffy. Then add:

- 1 cup ground walnuts
- 1 cup ground almonds
- 2 heaping tablespoons flour
- 8 egg whites stiffly beaten

Mix lightly and pour into a well buttered cake tin, sprinkled with bread crumbs. Bake at 350 F. until done. Cut

Spread filling between layers.

Filling

1 cup sugar

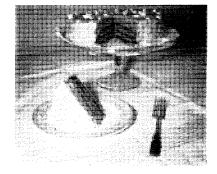
cooled cake into 3 layers.

5 tablespoons water

Cook until sugar becomes syrupy. Mix 2 tablespoons orange liquor or other liquor, 3 egg whites stiffly beaten with  $\frac{1}{2}$  cup sugar. Combine the two mixtures together and when creamy spread between layers. Make a chocolate glaze for top of torte. Place walnut halves on top to decorate.

## SOPHIE'S TORTE Sofijina torta

- 1/4 lb. butter
- 1/3 cup sugar
- 4 egg yolks
- 3 1-oz. squares grated chocolate
- 1 cup flour
- 1 cup ground walnuts
- 4 egg whites stiffly beaten



Cream butter and sugar. Add egg yolks and beat together until light and foamy. Combine other ingredients. Bake on 4 cake tins turned upside down, greased, at 350 F. until done.

#### Filling

5 whole eggs

1 cup sugar

1 1-oz. square grated chocolate

Beat eggs and sugar. Add chocolate. Cook in top of double boiler until thick. Cool. Add 1 cup ground almonds and ½ pound of butter creamed. Spread between layers. Pour chocolate glaze over top of torte.

#### CAPUCHIN TORTE

1 cup and 1 tsp. sugar

7 egg yolks

1 whole egg

grated lemon rind cloves (ground)  ${\tt cinnamon}$ 

2 egg whites stiffly beaten

 $2\frac{1}{2}$  cups blanched and ground almonds

2 1-oz. sq. grated chocolate

¼ cup and 1 tbsp. lemon juice

1/4 cup bread crumbs

Beat egg yolks, whole egg and sugar together until light and fluffy. Add other ingredients. Slowly mix in the stiffly beaten egg whites. Pour into one well greased cake tin. Bake at 350 F. for about 45 min. or until done. When torte is cooled, cut through center to make two layers. Spread your favorite jelly between layers. Top with your favorite Torte cream.

#### **GYPSY TORTE**

10 egg yolks

 $3\!\!/_{\!\!4}$  cup and  $2\,\!\!^{1}\!\!/_{\!\!3}$  tbsp. sugar

2 whole eggs

 $\frac{1}{3}$  cup grated chocolate

2 cups and 11/3 tbsp. ground walnuts

round walnuts 34 cup and 1 tbsp. bread crumbs 10 egg whites stiffly beaten

Beat egg yolks and sugar together until lemon colored and fluffy. Then add the whole eggs and continue to beat. Mix in the bread crumbs, walnuts, and chocolate until smooth. Fold in the egg whites and pour into two well greased cake tins. Bake at 350 F. for about 45 minutes. Spread your favorite jelly between layers and chocolate glaze on top.

### BREAD TORTE Krušna Torta

 $\frac{3}{4}$  cup and 1 tbsp. bread crumbs, 2 tbsp. rum. Pour rum over bread crumbs and let stand.

1 cup blanched and ground almonds grated rind of 1 lemon

½ cup and 1 tbsp. sugar

7 egg whites stiffly beaten

¼ tsp. cloves 10 egg yolks

1/3 cup and 21/3 tbsp. grated chocolate

Beat sugar and egg yolks until light and foamy. Add almonds, lemon, cloves and grated chocolate. Mix in rum soaked bread crumbs. Fold n the stiffly beaten egg whites. Bake in two greased cake tins at 350 F. until done.

#### HAZELNUT TORTE No. 2

3 cups ground hazelnuts

8 eggs

1 cup and 2 tbsp. sugar

3 heaping tbsp. flour

Beat eggs and sugar until light and foamy. Add hazelnuts and flour. Mix lightly and pour into two well greased cake tins. Bake at 350 F. until done.

#### Filling

1 cup and 2 tbsp. butter

1 whole egg

1 cup and 2 tbsp. sugar

2 1-oz. sq. grated chocolate or

3 egg yolks

3 tbsp. strong black coffee

Cream butter and sugar. Add eggs and beat until light. Mix in chocolate. Spread between layers and on top and sides of torte.

#### HAZELNUT TORTE No. 3

11 egg yolks

2 tbsp. bread crumbs

11 tbsp. sugar

2 tbsp. flour

11 tbsp. ground hazelnuts

1 tsp. vanilla

11 egg whites stiffly beaten

Beat egg yolks and sugar until light and fluffy. Then add hazelnuts, vanilla, bread crumbs and flour. Slowly mix in the stiffly beaten egg whites. Mix lightly. Bake in three greased cake tins at 350 F. until done.

#### Filling

1 cup and 2 tbsp. butter

3 eggs

1 cup and 2 tbsp. sugar

enough strong black coffee to give color

Cream butter and sugar until light. Add eggs and coffee. Beat. Spread between layers and over top of torte. Decorate top of torte with hazelnuts.

#### WHITE ALMOND TORTE

4 egg whites stiffly beaten

juice of ½ lemon

1 cup and 2 tbsp. sugar

5 or 6 ground almonds (unblanched)

2½ cups blanched and ground almonds

Beat egg whites until firm. Add sugar and beat until very stiff. Add almonds and lemon juice. Beat again. Bake in two greased cake tins about 10 minutes or until done at 350 F.

#### Filling

½ cup and 1 tbsp. sugar

1 cup and 4% tbsp. blanched and ground almonds

Place over flame and stir constantly until brown. When cooled, add ½ cup butter and vanilla. Beat with electric mixer about 10 minutes. Spread between layers and over top of torte.

#### MOCHA TORTE

8 egg yolks

1 tsp. vanilla

8 tbsp. sugar 1½ cups ground almonds

 $\frac{1}{4}$  cup and  $\frac{1}{3}$  tbsp. flour 8 egg whites, stiffly beaten

Beat egg yolks and sugar until light. Add vanilla and finely ground almonds. Slowly mix in flour and stiffly beaten egg whites. Mix lightly. Bake at  $350^\circ$  F. for 45 minutes. Bake in three well greased cake tins.

#### Filling

2 egg yolks ½ cup milk

2 tbsp. flour

2 tbsp. strong black coffee

Beat all ingredients together and then cook in double boiler until thick. Cream 3/4 cup and 4 thsp. butter with 3/4 cup and 2 thsp. sugar. Add to cooled, cooked mixture. Spread between layers of torte.

#### JURIST TORTE

1 cup and 2 tbsp. sugar 7 egg yolks 1 tbsp. bread crumbs

7 egg whites, stiffly beaten

 $2\frac{1}{2}$  cups blanched and ground almonds

Beat egg yolks and sugar until light and fluffy. Add bread crumbs and almonds. Fold in the stiffly beaten egg whites. Bake in two well greased cake tins at 350 F. until done.

#### Filling

5 eggs 7 tbsp. sugar  $\frac{1}{2}$  cup and  $3\frac{1}{3}$  tbsp. butter

7 tbsp. sugar

2 tbsp. milk

4 1-oz. sq. grated chocolate

Combine and beat eggs, sugar and milk. Cook in top of double boiler, over boiling water. Cream butter and second amount of sugar with chocolate. Add cooked mixture and mix. Spread between layers and top of torte.

#### PUNCH TORTE

½ cup and 1¾ tbsp. sugar

1 cup whole almonds

8 egg yolks

 $\ensuremath{\mbox{3}\!\!\!\!/}_4$  cup and 1 tbsp. grated chocolate

4 egg whites stiffly beaten

Beat egg yolks and sugar together until light and fluffy. Add grated chocolate and mix in the almonds. Fold in the egg whites. Pour batter into 2 well greased cake tins. Bake at 350 F. until done.

### Make middle layer as follows:

½ cup and 2 tbsp. sugar

juice of ¼ orange and grated rind 5 egg whites stiffly beaten

5 egg yolks juice of ¼ lemon and grated rind

1/3 cup and 1 tbsp. flour

Beat egg yolks and sugar until light and fluffy. Add lemon and orange juice and rind. Mix in flour. Fold in the stiffly beaten egg whites. Bake in a well greased cake tin. Use the following filling between the layers. Bake at 350° F. until done.

#### Filling:

4 tbsp. rum

½ tsp. vanilla

4 tbsp. sugar

left over juice and rind of lemon and orange

Beat together until creamy. Spread jelly between layers of torte, over which spread this filling.

Rum Glaze: 8 tbsp. sugar, rum as much as needed.

Cook over double boiler until it becomes a crystal-like syrup. Test in a glass of water. This is used over top and sides of torte.

Or this Rum Glaze may be used:

1¼ cup sugar

3 tbsp. water

3 tbsp. rum

Beat together for 15 minutes. Pour over top of torte.

#### ORANGE TORTE No. 3

7 egg yolks

1 whole egg

1 cup and 2 tbsp. sugar

Beat together until light and fluffy and lemon-colored. Add: 1 cup and 2½ thsp. blanched and ground almonds, 1 orange, rind and juice, 2 thsp. bread crumbs, 7 egg whites stiffly beaten. Mix thoroughly and pour batter into 3 greased cake tins. Bake 350 F. until done.

Cream: 6 egg yolks,  $\frac{2}{3}$  cup sugar, juice of 3 oranges, 1 heapng tablespoon flour. Combine all ingredients and beat.

Cook over double boiler until thick. Stir constantly. Cream together in a separate dish: ¾ cup and 4 thsp. butter and ¾ cup sugar. Add to the cooked mixture which has cooled. Use fresh butter for better results. Spread between layers of torte. Leave enough of the cream for top and sides of torte as an icing. Sprinkle entire torte with ground almonds. Decorate with candied orange rind strips.

Glaze: ½ cup and 1 tbsp. sugar diluted with a little water and cooked until syrupy. Attach strips of orange rind to toothpicks and dip into the sugar. Dip each about 4 or 5 times and allow to dry between each dipping. For contrast dip yellow and red orange rind strips and place alternately on top of torte. For an added decoration press whipping cream through a cake decorator.

#### SILER TORTE No. 1

14 cup and 31/4 thsp. butter 14 cup and 11/4 thsp. sugar 6 egg yolks 34 cup and 1 tbsp. grated chocolate
 1½ cups ground almonds
 6 egg whites stiffly beaten

Cream butter and sugar. Add egg yolks and beat until light and foamy. Add almonds, chocolate and mix thoroughly. Mix in the stiffly beaten egg whites and pour into two cake tins which have been well greased with butter and sprinkled with bread crumbs. Bake at 350 F. for 1 hour.

Middle Layer: ¼ cup and 1 tbsp. sugar, 3 egg yolks, 1 whole egg. Beat together until light and fluffy. Then add: ½ cup and 1 tbsp. ground walnuts, 2½ tbsp. bread crumbs, 3 egg whites stiffly beaten, grated lemon rind, rum. Mix together lightly and pour into a well greased (butter) cake tin, sprinkled with bread crumbs. Bake at 350 F. for 1 hour.

Cream Filling:  $\frac{1}{2}$  cup milk, 4 egg yolks. Beat together milk and egg yolks.

Cook in top of double boiler until thick. Cream ½ cup and 4 tbsp. butter with ½ cup sugar and 1 tsp. vanilla. Add the cooked mixture and mix together until light and smooth. Spread between layers of torte and top with Chocolate Glaze. Use cream as decoration on the glaze.

#### SILER TORTE No. 2

½ cup and 3¼ tbsp. butter
 6 eggs, separated
 ¼ cup and 1¼ tbsp. sugar
 ¾ cup and 1 tbsp. grated chocolate
 1½ cup blanched and ground almonds

Cream butter and sugar. Add egg yolks and beat until foamy and light. Mix in chocolate and almonds. Fold in stiffly beaten egg whites. Mix lightly and pour into two well greased cake tins sprinkled with bread crumbs. Bake at 350 F. until done.

**Middle Layer:**  $\frac{1}{4}$  cup and 1 tbsp. sugar,  $\frac{2}{3}$  tbsp, bread crumbs,  $\frac{1}{2}$  cup and 1 tbsp. ground walnuts, 4 eggs (separate three), lemon rind, grated, 1 tbsp. rum.

Beat sugar with three egg yolks and 1 whole egg until light and foamy. Then add walnuts, bread crumbs, lemon rind and rum. Mix together and add the stiffly beaten egg whites. Mix lightly and pour into one well greased cake tin sprinkled with bread crumbs. Bake at 350 F. until done.

#### Filling

½ pint milk

4 egg yolks

Beat together milk and egg yolks. Cook in double boiler until thick over low flame. Remove and cool slightly. Cream  $\frac{1}{3}$  cup and 4 thsp. butter with  $\frac{1}{2}$  cup sugar and a little vanilla. Add the cooled mixture and mix together. Spread between layers of torte and over top. Chocolate glaze may be used for frosting. The most expensive torte, but very delicious!

#### VALENTINE TORTE

5 egg yolks grated rind of ½ lemon ¾ cup and 1 tbsp. sugar



5 egg whites stiffly beaten



Beat egg yolks and sugar until light. Add lemon juice and rind. Gradually add the flour mixing lightly. Fold in the stiffly beaten egg whites. Bake in two greased cake tins, dusted with flour. (Use heartshaped cake tins.) Bake at 375 F. for 20 minutes. Cool and then remove from tin.

Middle Layer: 4 egg yolks,

7 tbsp. sugar;  $\frac{1}{4}$  cup and 1 tbsp. bread crumbs, 4 egg whites stiffly beaten,  $\frac{3}{4}$  cup and 1 tbsp. ground walnuts.

Beat egg yolks and sugar until light. Add walnuts, bread crumbs and slowly fold in the beaten egg whites. Bake in one

greased cake tin dusted with flour. Bake at 375 F. for 20 minutes. Let stand until cool before removing from tin.

#### Filling

34 cup and 2 tbsp. sugar

¼ cup water

Cook until thick. Remove from stove and cool. Then add: 1 egg white, stiffly beaten; 3 tbsp. powdered sugar, 4 tbsp. raspberry juice.

Beat all together until very fluffy. Spread between layers and over top and sides of torte. For added decoration take 2 tbsp. vegetable shortening and add coloring and enough powdered sugar to make a very stiff frosting. Press through a cake decorator.

## LARD TORTE Mastna Torte

11/2 cups lard or shortening

Place in a bowl and add about ½ glass of cold water. Mix water with lard so that it washes the lard and makes it very creamy. Drain excess water and add:

5 egg yolks 1¼ cups sugar grated rind of ½ lemon juice of ½ lemon

Beat until light and foamy. Gradually mix in  $1\frac{3}{4}$  cups sifted flour. Beat 5 egg whites stiffly and fold into the batter. Pour into two well greased cake tins dusted with flour. Bake at 350 F. for 45 minutes. Cool slightly before removing from cake tins. Spread sour cherry jelly between layers. Top with powdered sugar.

## WARTIME TORTE Ratna Torte

2 egg yolks ¼ cu

grated rind of ½ lemon

¼ cup lard creamed with ¾ cup and 2 tbsp. sugar

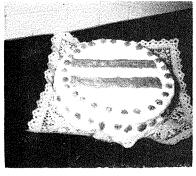
1 cup milk

 $2~\mbox{cups}$  sifted flour and  $1\frac{1}{2}~\mbox{tsp.}$  baking powder, sifted together.

Add the egg yolks, milk, and rind to the creamed lard. Beat thoroughly. Add flour and baking powder. Mix in lightly. Beat 2 egg whites stiffly and fold into batter. Pour into two well greased cake tins dusted with flour. Bake a 375 F. for 45 minutes. Spread sour cherry jelly between layers and top with powdered sugar.

## CROATIAN TORTE Hrvatska Torte

10 egg yolks  $1 \ \mbox{cup and 1$\%$} \ \mbox{tbsp. sugar}$  Beat until light and fluffy.



Cream 6 tbsp. butter with grated rind of ½ lemon. Add to the egg yolk mixture and mix. Gradually mix in 1¾ cups sifted flour. Beat 10 egg whites until very stiff. Add to batter and mix lightly. Divide into 4 portions. Do not color first portion. To the second portion add a little red food coloring, blue coloring to the

third portion and 3 tbsp. grated chocolate to the fourth. Mix so that coloring is evenly distributed. Pour into 4 greased cake tins dusted with flour. Bake at 350 F. for 40 minutes.

Frosting: 1 cup sugar and ½ cup water. Cook until thick. Remove from stove and cool. Beat 1 egg white with 3 tbsp. sugar and 1 tbsp. liquor or rum. Beat until very stiff. Slowly add cooked sugar syrup and mix thoroughly.

#### Filling

5 tbsp. jelly

 $4\,$  tbsp. of the above mixture (frosting)

Mix thoroughly. Arrange layers in this order: chocolate, blue, white and red. Spread filling in between each layer. Spread the egg white glaze over top and sides of the torte.

**Decorations:** Cream vegetable shortening with powdered sugar until very stiff. Add the desired coloring. Place in cake decorator and chill slightly. Proceed to decorate.

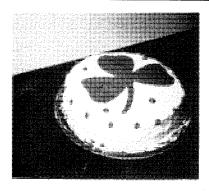
Decoration on the Croatian torte illustrated is the Croatian flag, red, white and blue.

#### ST. PATRICK'S DAY TORTE

An original recipe made especally for the "gang" on St. Patrick's Day. May be made for your special parties and birth-days.

 $\frac{1}{2}$  cup and  $2\frac{2}{3}$  tbsp. butter

½ cup and 1½ tbsp. sugar



Cream together until fluffy. Then add 4 egg yolks one at a time and beat thoroughly. Gradually mix in  $\frac{3}{4}$  cup and 2 tbsp. flour and 1 tbsp. rum. Beat 4 egg whites until very stiff. Fold into the batter. Mix lightly and pour into 2 well greased cake tins dusted with flour. Bake at 350 F. for 45 minutes.

Middle Layer: 3 egg yolks,  $\frac{1}{2}$  cup sugar. Beat until light and fluffy. Then add:

½ cup ground walnuts 3 tbsp. bread crumbs

1 tbsp. rum

3 egg whites, stiffly beaten

Follow in order given and, mixing lightly, pour into 1 greased cake tin dusted with flour. Bake at 350 F. for 30 minutes.

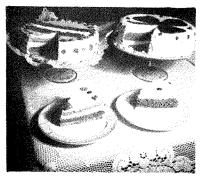
#### Filling

¼ cup water

1 cup sugar

Cook until thick. Remove from stove and cool. Beat 1 egg white until stiff. Add 3 thsp. sugar and  $\frac{1}{4}$  tsp. vanilla and continue to beat until very stiff. Add cooled sugar mixture and mix thoroughly. Spread between layers and over top and sides of torte.

Decorations: Cream shortening and sugar in a cup. Add



Tortes cut to show inside

green food coloring. Mix thoroughly. Put in a cake decorator and chill slightly. Make a cardboard shamrock. Place on top of cake when frosting sets. Make an outline with the mixture, then remove the cardboard outline. Fill in the center with the rest of the mixture. Make stars as an added decoration. See illustration.

## Glazes

#### Ocakline

These glazes are used instead of frosting on tortes or cookies, and also on puddings.

#### CHOCOLATE GLAZE No. 1

3 1-oz. sq. grated chocolate (unsweetened)
3 tbsp. water 3 tbsp. sugar

Cook in top of double boiler until thick. Remove from flame and add  $\frac{1}{3}$  cup and  $\frac{12}{3}$  tbsp. butter. Mix together and pour over baked cake.

#### ORANGE CREAM

1/4 cup orange juice

5 tbsp. sugar

3 egg yolks

Cook in top of double boiler until it becomes foamy. Then add grated rind of ½ an orange. Cook until thick. Remove from stove and stir until cool. Add ¼ pound creamed sweet butter. Mix thoroughly. Spread between layers of torte.

## WINE SAUCE Sato

6 egg yolks

12 tbsp. sugar

Beat together until light. Cook 12 tbsp. wine with 1 cinnamon stick. When it comes to a boil, add the egg mixture. Cook until thick. Remove from stove and remove cinnamon stick. Pour over cake or pudding.

#### LEMON GLAZE

1 egg white

1 cup sugar

juice of ½ lemon

Beat together until fluffy. Spread over top and sides of torte and let stand in warm place to dry.

#### FRUIT GLAZE

1 cup sugar

fruit juice (any kind may be used)

Cook together until thick. Spread over top and sides of torte.

#### CHOCOLATE GLAZE NO. 2

8 tbsp. grated chocolate

4 tbsp. water

10 tbsp. sugar

Place ingredients in top of double boiler. Beat thoroughly while cooking (a few minutes) and, while still warm, spread over torte.

#### COFFEE GLAZE

1 cup sugar

4 tbsp. hot black coffee

Cook over double boiler until thick. Mix thoroughly. Boil a few minutes. Spread over torte.

#### CARAMEL GLAZE

Cook  $1\frac{1}{4}$  cup sugar in top of double boiler until it becomes brown. Stir constantly. When it is syrupy pour over top of torte.

#### EGG YOLK GLAZE

Weigh 4 eggs and take that amount of sugar and ½ tsp. vanilla. Beat the 4 egg yolks and add sugar and vanilla. Cook in top of double boiler until thick. Spread over torte or on top of cookies.

#### WATER GLAZE Wasser glaze

 $^{3}\!\!\!/_{2}$  cup and 2 tbsp. sugar juice of  $^{1}\!\!\!/_{2}$  lemon

3 tbsp. water

Mix thoroughly and pour over NUSS MURFEL.

## CRYSTAL GLAZE Bjela glazura

¼ cup water

1¼ cups sugar

Cook until thick and syrupy. Remove from stove and while still warm pour over torte.

## LIQUOR GLAZE Glazura od likera

11/4 cups sugar

¼ cup water

Cook until almost syrupy. Then add a glass of whiskey and beat. Cook a few minutes more and while still warm pour over torte.

#### PUNCH GLAZE

1½ cups sugar

1/4 cup water

Cook until syrupy. Then add juice of  $\frac{1}{2}$  lemon and 1 thsp. rum. Cook a few minutes more (stirring) and while still hot pour over torte.

#### ORANGE GLAZE

8 tbsp. sugar

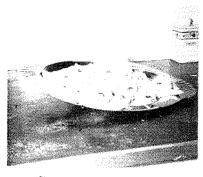
4 tbsp. water

Cook until thick. Add 1 cup powdered sugar and  $\frac{1}{2}$  cup juice of red orange. Boil a few minutes and pour over torte.

## Cookies — Cakes

All nut meats used in these recipes are measured ground or chopped as stated, and loosely packed. The chocolate used is semi-sweet or otherwise as indicated. The flour used in the recipes is all-purpose flour, with the exception of a few recipes where corn meal flour or buckwheat flour is required. All flour is sifted before measuring.

## CZECH COOKIES Češki kolači



- 1/3 cup and 12/3 tbsp. butter
- 4 egg yolks
- 3 tbsp. sugar
- 1 cake yeast, diluted in milk
- 3 cups and 1 tbsp. flour, sifted pinch of salt

Cream butter and sugar. Add egg yolks and beat until light and fluffy. Add salt, diluted yeast and flour. Mix thoroughly. Let rise. Turn out on floured board and roll out thinly. Cut in squares and fill with your favorite jelly. Turn one end over and make into horn shapes. Let rise again. Then brush tops with melted butter or egg whites. Sprinkle with sugar and ground walnuts. Bake at 350 F. for 1 hour.

## GOOD LITTLE COOKIES No. 1 Dobri mali kiflići No. 1

½ pound butter 4 egg yolks grated lemond rind juice of ½ lemon 1 tbsp. sugar 1 cup milk 1 yeast cake

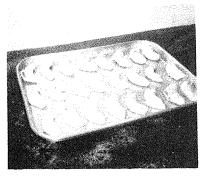
1 tsp. salt

Cream butter and sugar. Mix in the egg yolks and beat until light and fluffy. Add lemon juice, rind, and salt. Dilute the yeast in the milk. Sift 1 lb. flour onto board. Add the egg yolk mixture to flour. Work together. Add the diluted yeast and knead thoroughly. Make a smooth dough. Let stand for  $\frac{1}{2}$  hour in refrigerator. Roll out and cut in squares or tri-

angles. Fill with jelly or nut filling. Bake at 350 F. for  $\frac{1}{2}$  hour. Sprinkle with sugar before serving.

#### DOBRI MALI KIFLICI No. 2

 $\frac{1}{2}$  pound butter 4 egg yolks



1 tbsp. sugar ½ lemon—grated rind and juice

Beat all ingredients together until light and fluffy. Dilute 1 cake yeast in a cup of milk. Sift 4 cups flour onto board and add the egg mixture. Add the diluted yeast and knead. Work until you have a smooth dough. Let stand for 1 hour. Roll out to about ½ inch thickness and cut with the edge of a glass. Fill with firm jelly

and bring the edges of dough together to form horns. Roll into sugar and ground walnuts. Place on cookie sheet and bake at  $350^{\circ}$  F. for 1 hour.

## PINEAPPLE TURNOVERS

### Prevrtjivci

6 cups flour sifted 1 teaspoon sugar 1 lb. butter (lard) 1 yeast cake 1 teaspoon salt

3 eggs

34 cup milk

Silf flour with sugar and salt. Take yeast and butter and work together with flour on board. Add eggs and milk to flour mixture and knead until smooth. Put in refrigerator and let stand overnight. When you are ready to work with dough take a small portion at a time, leaving the rest in the refrigerator. Roll out thinly and cut in squares. Fill center of each square with pineapple filling. Turn down one end of dough and press edges with a fork. Roll in powdered sugar and bake at 350 F. for 20 minutes or until light brown.

#### Filling

1 can crushed pineapple 1 tablespoon cornstarch 1 cup sugar

Cook over double boiler until thick. Stir constantly. Cool in refrigerator. Filling may be made the night before and used the next day. Yields about 75 to 100 small size turnovers.

The following cakes are baked in an oblong cake tin and then cut in squares, topped with jelly and served.

# LATTICE BARS Gitter štangli

1% cups sifted flour
1 cup and 2 tbsp. butter

5 egg yolks 3 whole eggs

3/3 cup sugar

Work out together on board all ingredients. When dough is smooth divide in two parts. Roll one part and place in an oblong cake tin. Spread your favorite jelly over dough. Take the second half of dough, cut into pieces, and roll in your palms. Make long, narrow rolls. Place on the jelly-topped dough as in lattice work. Bake at 350 F. for 1 hour. When cool cut in bars or squares.

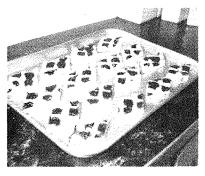
## BLACK MARGARET Grintava Margareta

1 pound sifted flour ½ pound butter

 $\frac{1}{2}$  pound sugar 1 teaspoon salt

grated lemon rind

Place the sifted flour on board. Add the other ingredients and work together until smooth. Make a well in center of



dough and add: 4 egg yolks and 4 tablespoons sour cream. Continue to knead until smooth. Divide dough into two parts. Roll one part and place in an oblong cake tin. With second half of dough make lattice work over top of first dough. Brush top with egg whites and bake at 350° F. for 45 minutes. Remove from

oven and while still warm fill each little opening with jelly. Return to oven and bake about 15 minutes. When cool cut in diamond shapes. Sprinkle with powdered sugar and serve.

## NUT AND RAISIN BARS Štangle od oraha i cveba

6 egg yolks

1 cup and 2 tbsp. sugar

Beat together until light and fluffy. Add the following:

34 cup and 2 tbsp. flour

11/3 cup raisins

 $\frac{1}{2}$  tsp. vanilla

2 cups and 1 tbsp. walnuts (halves or chopped)

cloves

6 egg whites stiffly beaten

Gradually mix in the raisins, walnuts, vanilla and cloves. When smooth slowly mix in the flour. Fold in the stiffly beaten egg whites. Mix lightly and pour into a greased oblong cake tin. Bake at 350 F. for 45 minutes. When cool, cut in bars.

## NUT BARS Štangle od oraha

34 cup ground walnuts

6 egg yolks

½ cup ground almonds

4 egg whites stiffly beaten

1 cup and 2 tbsp. sugar

Beat sugar and yolks until light. Add ground nuts and mix thoroughly. Fold in stiffly beaten egg whites. Do not mix long after egg whites have been added. Take small amounts of dough and shape into bars. Roll in coarse sugar and place on cookie sheet. Bake at  $350^{\circ}$  F. for 30 minutes or until done.

## DATE BARS Štangle or datulja

1 cup sugar 1 cup flour

½ tsp. salt

1 tbsp. baking powder

½ tsp. lemon juice (pure extract)

3 eggs, separated ½ tsp. vanilla

1 pound dates, pitted 34 cup chopped walnuts

1 tsp. milk

Sift all dry ingredients together. Beat egg yolks in a bowl until light and fluffy. Slowly add dry ingredients. Mix. Add the other ingredients and mix thoroughly. Fold in the stiffly beaten egg whites. Pour into a well greased oblong cake tin. Bake at 350 F. until done. When cool cut in bars and sprinkle with sugar.

## LONDON BARS Londoner štangli

 $1\frac{1}{3}$  cup and  $1\frac{1}{3}$  tbsp. flour  $\frac{1}{2}$  cup and  $2\frac{2}{3}$  tbsp. butter

5 tbsp. sugar grated lemond rind

3 egg yolks

Work out all ingredients on floured board and when dough is smooth, roll and pat into an oblong baking tin. Bake at 350

F. for 45 minutes. Remove from oven and spread jelly over cake. Make the following topping: 3 egg whites, stiffly beaten, 7 tablespoons sugar, 1½ cups ground walnuts or almond strips. Beat egg whites until firm. Slowly add the sugar and beat until very stiff. Spread over the jelly-topped cake. Sprinkle the ground walnuts or almond strips over the cake. Return to oven for about 10 minutes or until the egg whites are dry.

## PARISIAN BARS Pariser štangli

GLAZE:—2 egg whites stiffly beaten with 4 tablespoons sugar, juice of ½ lemon. Beat together until light and creamy (about ½ hour by hand or 10 minutes with electric mixer).

Take half of the glaze mixture and add 1 pound ground walnuts. Mix and turn out onto board and roll out. Cut in sticks or bars and place on wax paper-lined cookie sheet. Brush tops with the other half of the glaze. Place in oven and let dry.

#### NUSS MARFEL

 $\frac{1}{2}$  cup and  $\frac{1}{3}$  thsp. sugar

4 egg yolks

1½ cups ground walnuts

1 cup bread crumbs grated lemon rind

4 egg whites stiffly beaten

Beat sugar and egg yolks until light. Then add the walnuts, bread crumbs, and lemon rind and mix thoroughly. Fold in the stiffly beaten egg whites. Pour into an oblong baking tin and bake at 350 F. until done. Let stand overnight before removing from pan. Glaze with WASSER GLAZE and top with walnut halves. Cut in squares.

#### CHOCOLATE SNITTEN

Butter—the weight of 3 eggs sugar—the weight of 3 eggs

3 egg yolks 2-1 oz. sq. grated chocolate

Beat together for about 15 minutes. Then add flour equalling the weight of 2 eggs. Add 3 egg whites, stiffly beaten. Pour into baking tin and bake until done at 350 F. When cool cut in squares and top with your favorite jelly and powdered sugar.

#### TURSKE KRPICE

1/3 cups and 4 tbsp. butter

4 egg yolks

1 cake yeast

 $3\frac{1}{4}$  cup and  $2\frac{1}{3}$  thsp. sifted flour

1 tbsp. sugar

salt

Work out ingredients on board. When dough is smooth, roll and pat into an oblong or square cake tin. Spread jelly over dough and let stand for 1 hour at room temperature. Beat 6 egg whites until firm. Add 1 cup and  $2\frac{1}{3}$  tablespoons sugar and beat together until very firm. Spread on the jelly-topped dough. Sprinkle ground walnuts (handful) on top and bake at 350 F. for 1 hour. Cut in squares when cool.

#### RUSSISTIG

 $1\frac{1}{2}$  cup and  $2\frac{2}{3}$  thsp. butter  $1\frac{1}{2}$  cup and  $1\frac{2}{3}$  thsp. sugar  $1\frac{1}{3}$  cup and 2 thsp. flour  $1\frac{1}{2}$  tep. vanilla

Work out ingredients on board and knead until smooth. Roll out thinly. Pat into an oblong cake tin, greased. Bake at 350 F. for 45 minutes or until done. Remove from oven and cool slightly. Spread your favorite jelly over top. Make the following topping while cake is baking:

TOPPING: — 4 egg whites,  $\frac{1}{2}$  cup and  $\frac{1}{3}$  tablespoon sugar,  $\frac{1}{3}$  cups ground almonds.

Beat egg whites until firm. Add sugar and continue to beat until very stiff and fluffy. Mix in the almonds and spread over the jelly-topped cake. Return to oven and bake until slightly brown. Remove from oven and when cool cut in thin bars or squares.

## CHERRY KUCHEN Kuchen od trešnja

1¼ cup and 1 tbsp. butter
6 egg yolks
1¼ cup sugar
6 egg whites, stiffly beaten
grated lemon rind
2 cups and 1 tbsp. flour

Cream butter and sugar. Add lemon rind and egg yolks and beat until light (about ten minutes with electric mixer or  $\frac{1}{2}$  hour with rotary beater). When adding the egg yolks beat in one at a time. Beat egg whites until stiff. Fold in the flour slowly. Then add the stiffly beaten egg whites. Mix lightly. Pour into an oblong cake tin. Spread cherries over dough and place in oven. Bake at 350 F. until done.

#### KUCHEN

Take the weight of 4 eggs and measure separately in that amount, butter, flour, and sugar. Cream butter and sugar together. Add 4 eggs, one at a time and beat. Add salt and

grated lemon rind and gradually mix in the flour. Pour batter in oblond baking tin and bake at  $350^{\circ}$  F. for 45 minutes or until done. When cool cut in squares and top each center with a dot of jelly.

## HAZELNUT BREAD Kruh od lešnjaka

Beat together 34 cup and 1 tablespoon sugar and 3 whole eggs for half hour with rotary beater or about 10 minutes with electric mixer. Then add: 1/2 cup chopped hazelnuts and 1 cup and 3 tablespoons flour. Mix thoroughly and pour into a waxed oblong baking tin (use paraffin wax). Bake at  $350^{\circ}$  F. for 45 minutes. Let cool in pan before removing. When ready to remove, heat over open flame on stove. Turn over onto a cake board. Cut in very thin slices.

## TEA BROT Čajni kruh (Teebrot)

1 dozen eggs

1 pound sugar

1 teaspoon vanilla

Beat together until light and lemon-colered (about ½ hour with beater or about 10 minutes with electric mixer). Slowly fold in 1 pound sifted flour. Pour into a greased oblong cake tin dusted with flour. Bake at 350 F. for 1 hour. When cool cut in thin slices. Cake slices may be used later after they are allowed to dry. Serve with hot tea or coffee. This cake may stand for a long time and will not lose its flavor although it is dried.

#### CARUSO SLICES

½ cup and 2¾ tbsp. butter

34 cup grated chocolate

½ cup and 1 tbsp. sugar

1 cup ground almonds

4 egg yolks

½ cup flour or bread crumbs

4 egg whites stiffly beaten

Cream butter and sugar. Add egg yolks and beat until light and foamy. Mix in the chocolate and almonds. Add flour and mix. Fold in the stiffly beaten egg whites and mix lightly. Pour into an oblong cake tin and bake at 350 F. for 45 minutes. Cut in thin slices.

## ROYAL CAKE Kraljevo pečenje

½ cup and 2% tbsp. butter

4 egg yolks

½ cup and 1 tbsp. sugar

orange juice 1/3 cup raisins 2 tbsp. rum

½ cup blanched almonds, in strips

4 egg whites, stiffly beaten

34 cup and 2 tbsp. flour grated rind of 1 lemon

Cream butter and sugar. Add egg yolks and beat until Add orange juice, lemon rind, rum, almonds, and raisins. Slowly fold in the flour. Mix in the stiffly beaten egg whites. Pour batter in an oblong cake tin and bake at 350 F. until done. While still warm, sprinkle with powdered sugar and cut in squares.

### HAMBERGER SNITE

11/3 cup sifted flour

5 tbsp. sugar

2 egg yolks

½ cup and 3½ tbsp. butter

Work out together on board. Knead until dough is smooth. Roll out and pat into an oblong baking tin. Spread jelly over the dough.

#### Filling

4 egg whites, stiffly beaten 2 1 oz. sq. grated chocolate

3 cup ground almonds ½ cup and 1 tbsp. sugar

Beat egg whites until firm. Add sugar and continue to beat until very stiff. Mix in the chocolate and almonds and spread over the jelly-topped dough. Bake at 350 F. about 45 minutes or until done. Cut in squares.

#### ZARBO NARESCI

234 cup flour, sifted

34 cup and 4 tbsp. butter 1 cake yeast diluted in 1/2 cup of milk ½ tsp. baking powder

1 tbsp. sugar ½ tsp. vanilla

1 whole egg

Sift flour onto board and add ingredients. Work together and make a smooth dough. Divide in 3 parts. Roll out one part and pat into place in an oblong cake tin. Spread top with jelly.

#### Filling

2½ cups ground walnuts or almonds

1 cup and 2 tbsp. sugar

Mix together and spread over the jelly-topped dough. Place second part of dough on top. Spread with jelly and filling. Then top with the 3rd part of dough. Bake at 350 F. for 1 hour. When cool cut in squares.

#### MARBLE CAKE

### šareni kolači

6 egg yolks

1 cup milk

1 cup and 2 tbsp. butter

1 teaspoon baking powder

1 pound sugar

1 teaspoon vanilla

1 pound flour, sifted

½ cup cocoa

Cream butter and sugar. Add egg yolks and beat together until light and foamy (about ten minutes with an electric mixer). Dilute baking powder in milk and mix thoroughly. Add to the beaten egg mixture. Add vanilla and slowly fold in the flour. Pour the batter into an oblong baking tin. Melt the cocoa and sugar with a little water over a low flame. Slowly pour into the batter and mix very lightly to make the marble effect. Bake slowly at 350 F. until done. When cool, cut in slices or squares.

## NAPOLEON SQUARES

#### Napoleonove ploške

Beat together  $\frac{1}{2}$  cup and  $\frac{1}{3}$  tablespoon sugar, 3 whole eggs and 2 egg whites until light and fluffy. Then add:  $\frac{2}{3}$  cup blanched almond strips and  $\frac{1}{3}$  cup and 1 tablespoon flour. Continue to mix until batter is smooth. Pour into an oblong baking tin, greased and dusted with flour, and bake at 350 F. for 45 minutes. Cut in squares. Spread jelly over tops and then top with another square. Serve.

#### CORN MEAL CAKE

## Bazlamača sa kukuruznim brašnom

3 tbsp. lard, heaping

1½ cups sugar

4 egg yolks

Cream lard and sugar. Add egg yolks and beat until light and foamy. Then add:

grated rind of ½ lemon

2 cups flour

2 cups milk 4 egg whites, stiffly beaten 1 cup corn meal

Mix all together until smooth and pour into a well greased oblong baking tin. Bake at 350 F. for 1 hour. When cool cut in squares. Place jelly on center of each square and top with powdered sugar. Serve.

## ANNIE'S SQUARES

### Ankine ploške

2½ cup and 1 tbsp. sifted flour¾ cup and 4 tbsp. butter

1 whole egg pinch of salt

sugar

1/3 cake of yeast diluted in small glass of milk

Work together on board. When dough is smooth and firm, divide into three parts. Roll out to about 1/4 inch thickness. Pat into place in an oblong baking tin. Spread jelly over dough. Take 21/2 cups ground walnuts and divide into two parts. Take one part and sprinkle over the jelly-topped dough. Roll second part of dough, spread with jelly and sprinkle with ground walnuts. Place third part of dough on top and let stand for 1 hour before baking. Bake at 350 F. for 1 hour. Cut in thin slices or squares.

## CHOCOLATE COOKIES

#### Kifli od čokolade

 $1\frac{1}{3}$  cup and  $1\frac{1}{3}$  tbsp. flour 1% cup ground hazelnuts

3% tbsp. sugar 2 egg yolks

2---1 oz. sq. grated chocolate

Work out on board until dough is firm. Roll out. Cut with round cookie cutters. Bake on a cookie sheet at 350 F. for 45 minutes. When cool top with chocolate glaze.

### TERESAN COOKIES

### Terezien kiffli

2 cups sifted flour 34 cup and 2 tbsp. butter pinch of salt

3 egg yolks 2 tbsp. sugar

34 cake yeast, diluted in a small amount of milk

1/2 cup and 23/3 tbsp. butter

Cut butter into the flour until size of peas. Then add the other ingredients in order given. Add enough milk to make dough sufficiently moist. Knead until dough crackles under your hands. Roll out and fold over about four times rolling dough out each time after you fold dough. Cover with a warm cloth and let stand 1 hour. Roll out thinly and cut in squares. Dot each center with jelly and fold over. Place on a baking sheet lined with waxed paper. Let stand until sufficiently raised. Brush tops with egg whites and sprinkle with sugar. Bake at 350 F. for 1 hour.

## **BOURBON SLICES** Bourbon kriške

1/3 cup and 12/3 tbsp. butter

6 egg yolks 6 tbsp. sugar

6 egg whites, stiffly beaten

1 oz. grated chocolate

5 tbsp. flour

Cream butter and sugar. Add egg yolks and beat until light and foamy, (about 10 minutes with electric mixer or half hour by hand). Mix in chocolate and flour. Fold in stiffly beaten egg whites. Mix lightly. Pour into an oblong baking tin, well greased and dusted with flour. Bake at 350 F. until done. When cool, cut cake in half and fill with the following:

#### Filling

1% cup blanched and ground hazelnuts ¼ cup milk

3 tbsp. sugar  $\frac{1}{2}$  cup and  $3\frac{1}{3}$  tbsp. butter

Cook milk, sugar and hazelnuts in top of double boiler. Add butter and beat until creamy. Spread between layers and over top of cake. Decorate with grated chocolate. Cut in thin slices.

## DOMINOES No. 1

#### Domine

34 cup ground walnuts 1/3 cup and 1 tbsp. flour 1 egg white 5 tbsp. sugar

 $\frac{1}{3}$  cup and  $2\frac{1}{3}$  tbsp. grated chocolate

Work together on board. When firm and smooth roll dough out and place in an oblong cake tin. Brush top lightly with egg white and sprinkle with sugar. Place in a preheated oven and let dry, not bake. Make dots with white cream frosting.

#### DOMINOES No. 2

½ cup and 2¾ tbsp. butter 11/3 cup and 11/3 tbsp. flour 1/3 cup sugar

½ tsp. vanilla 3-1 oz. sq. melted chocolate

1 whole egg

1 egg yolk

Work out together on board. Knead until smooth and firm. Roll out and place in an oblong baking tin (greased and dusted with flour). Bake at 350 F. for 40 minutes. While this is baking, take one egg white and 3% tbsp. sugar and beat until very stiff. Remove baked cake from oven and spread this mixture over cake. Return to oven for another 5 minutes or until egg white is dry. After cake is baked, remove from oven and cut in thin oblong squares the size of dominoes. Melt a square of chocolate and make markings on top of each domino.

### DAMEN KAPRIC

1/3 cup and 4 tbsp. butter 3 egg yolks

1 cup and 4 tbsp. flour 34 cup and 2 tbsp. sugar

1/10 quart of wine

Work out on board and knead until dough is smooth. Roll out and smooth into an oblong baking tin. Bake at 350 F. for 45 minutes.

**Topping:** 4 egg whites, stiffly beaten;  $\frac{1}{2}$  cup sugar and  $\frac{1}{2}$  cup and 1 tbsp. ground walnuts. Beat egg whites until almost stiff. Add sugar and beat until very stiff. Mix in walnuts. Spread over baked cake and sprinkle some chopped nuts on top. Return to oven for about 10 minutes or until egg whites are browned. Cut in squares. Serve.

#### MIGNONI

Beat together 6 egg yolks and 4 tbsp. sugar until light and flufffy (about half hour by hand or 10 minutes with mixer). Add: 1 tbsp. cocoa,  $1\frac{3}{4}$  cup and 1 tbsp. ground walnuts and 6 egg whites, stiffly beaten.

Add ingredients in order given and roll out. Pat into an oblong cake tin, greased and dusted with flour. Bake at 350° F. until done. Spread jelly over baked cake and make the following filling: 4 egg yolks, 4 tbsp. sugar and 1 tbsp. strong black coffee.

Beat together all ingredients. Cook in top of double boiler until thick. Stir constantly. When cool add 1 cup and 2 tbsp. butter and 2 tbsp. rum or whiskey. Mix thoroughly. Cut cake in half and spread filling between. Pour chocolate glaze over top and cut in slices or squares.

#### CHRISTMAS COOKIES

### (Hard and Good)

6 egg yolks, 12 tbsp. sugar Beat together until light (about 10 minutes with electric mixer or half hour by hand).

Then add: 1 cup ground walnuts, 1 cup ground almonds, 1 cup ground hazelnuts.

Mix thoroughly. Take by spoonful and roll into desired shapes in the palms of your hands or on board sprinkled with sugar. (Take a few cubes of sugar and chop in coarse pieces.) Bake on a waxed cookie sheet (use paraffin wax), at 350 F. for 45 minutes.

## HARD COOKIES

#### Tvrdi kolačići

2 pounds flour, sifted

 $\frac{1}{2}$  pound butter 1 tsp. vanilla

1 pound sugar

1 tsp. baking soda

Sift flour on board and add butter. Cut into flour with knife. Add sugar, vanilla and baking soda. Work in the other ingredients. Knead with your hands until thhe mixture is a crumbly dough. Make a well in center into which break 5 eggs. Add ½ pint sour cream. Knead until dough is smooth and hands are free of dough. If the dough is too soft add a little more flour. Do not knead too long. Shape into a ball and let stand for 45 minutes. Cut dough in half. Take one part and roll out to ¼-inch thickness. Cut with various cookie cutters. Place on a cookie sheet and bake for 35 minutes at 350 F. Repeat with second part of dough. Scraps of dough left after cookies are cut may be rolled out together and cut as above. Cookies may stand for a long time witout losing their flavor.

## CITRONEN SNITE SLICES

34 cup and 2 tbsp. sugar 1 lemon, juice and grated rind 4 egg yolks

Cook over double boiler until thick, stirring constantly. Remove from stove and add 3/4 cup butter while still warm. Beat until cool. Spread on ice cream wafers and pile together to form a square cake. Spread the filling over top and sides. Let stand overnight to settle. Cut into thin slices.

#### **HUSAREN GURABIJE**

1 whole egg juice and grated rind of ½ lemon 1 egg yolk vanilla ½ cup lard ½ cup sugar

Cream lard. Add eggs and beat. Add lemon rind and juice, vanilla, and sugar. Mix together. Turn out on board and add enough flour to make a soft but firm dough. Take a bit of dough in the palms of your hands and press flat to make a round cookie. Dip in egg white and sugar. Top with a candied cherry or nut meat. Place on greased cookie sheet and bake at 350 F. until a gray color or done.

#### VANILLA KRUNCH

1¼ cup and 1 tbsp. butter  $$3\!\!\!/$  cup and 2¼ tbsp. sugar  $24\!\!\!/_3$  cups and 2 tbsp. flour, sifted

Work out on board until smooth and firm. Roll out to ½-inch thickness. Cut with round cookie cutters. Bake on cookie sheet for 45 minutes at 350 F. When baked, spread jelly between two cookies. Sprinkle with sugar.

## NOTHING BETTER THAN Non Plus Ultra

1¾ cups sifted flour¾ cup and 4 tbsp. butter

3 egg yolks

5 cubes of sugar crushed or 2 tbsp.

½ tsp. vanilla

Work out on board. When dough is smooth roll out thinly and cut with round cookie cutters. Place on cookie sheet and bake until a light yellow. Top each baked cookie with this mixture: 3 egg whites stiffly beaten with ½ cup and 1 tbsp. sugar. Spread over the cookies and return to oven to dry. Then remove from oven. When cool, spread jelly on the bottom side of cookie and place another cookie underneath, forming a sandwich cookie. Egg whites are on the outside of the cookies.

## VANILLA HORNS Roščići od vanilije

1 cup and 2 tbsp. butter 134 cup flour

 $2\frac{1}{2}$  cups ground almonds

5 tbsp. sugar

Work out on board. When smooth, tear off small amounts of dough and roll into horn shapes. Place on cookie sheet and bake at 350 F. until done.

## APRICOT THIMBLE COOKIES Prstenje od kajsija

1 cup flour ½ cup sugar

½ cup butter

1/4 cup ground almonds

2 heaping tbsp. apricot jelly

Sift flour onto board. Add sugar and butter and work together. When almost smooth, add the jelly and almonds. Continue to knead until dough is smooth. Roll out and cut with a round cookie cutter. Cut out center with a thimble if your cookie cutter does not have on opening in the center. Place on cookie sheet and bake at 350 F. until done.

## DRUNKS Pijanci

1½ cup grated almonds, blanched 1 tbsp. sugar

handful of bread crumbs 1 egg white

Work out on board. When smooth roll out. Cut in strips or bars. Dip in egg white and roll in sugar. Place on a well greased baking sheet and bake at 300 F. for about 30 minutes.

#### TEA COOKIES

### Čajni kolačići (Theegeboch)

4 whole eggs 1 pound sugar 1 pound flour

1 tsp. baking soda

1 tsp. vanilla

Work together on a board. Knead until smooth and firm. Cover and let stand overnight at room temperature. Roll out on board and cut in various shapes. Bake on waxed cookie sheet at 350 F. for 45 minutes.

#### DOBRE BISKOTICE

% cup sugar geg yolks cinnamon

1½ cup and 1 tbsp. almonds or walnuts, blanched and ground

cloves

Work together on board. Roll out thinly. Cut in desired shapes. Brush each lightly with egg whites. Place on greased cookkie sheet and bake at  $350^{\circ}$  F. for 30 minutes.

## CINNAMON CARDS Kartice od cimeta

 $1\frac{1}{3}$  cup and  $1\frac{1}{3}$  tbsp. flour  $\frac{1}{2}$  cup and  $2\frac{2}{3}$  tbsp. butter  $\frac{1}{3}$  cup and  $1\frac{1}{3}$  tbsp. sugar

grated lemon rind

2 egg yolks 1 tsp. cloves

3 tsp. cinnamon

Work out on board. Knead until dough is smooth. Roll out thinly. Cut in card shapes or heart or diamond shapes. Place on cookie sheet and bake at 350 F. for 30 minutes. Top with glaze.

## WINE PRETZELS Vinski perezi

1 egg yolk 1 whole egg 5 tbsp. sugar 4 tbsp. wine

Cock in top of double boiler until thick. Remove from stove and cool slightly. Sift 2 cups flour onto board. Cut in  $\frac{1}{3}$  cup butter. Add the cooled mixture and knead together until smooth. Take small amount of dough in your hands and roll into twisted pretzel shapes. Bake at 350 F. for 45 minutes.

## ALMOND COOKIES Mandel keks

1 cup and 1% thsp. flour

1 whole egg

7 tbsp. sugar ½ cup butter  $\frac{1}{2}$  cup and  $\frac{1}{3}$  tbsp. ground almonds

1 tsp. baking powder

Work together on board. Knead until smooth. Roll out thinly and cut with cookie cutters in desired shapes. Bake at 350 F. for 45 minutes.

## SNAILS Pužici

2¾ cups sifted flour	1 yeast cake
½ cup lard	4 egg yolks
1 cup milk	2 tbsp. sugar
1 tsp. salt	lemon juice

Work together on floured board. Dilute the yeast in milk, then add to the mixture. Work together until dough is smooth and firm. Divide dough in 5 parts and let stand for ½ hour. Make the following filling:

#### Filling

4 egg whites % cup sugar 3—1 oz. sq. grated chocolate 1½ cup and 1 tbsp. ground walnuts

Beat egg whites until stiff. Add sugar, walnuts, and grated chocolate and beat. Roll one part of dough on floured board. Spread filling over dough and roll as jelly roll. Cut in thin slices and place on a wax paper-lined cookie sheet or oblong cake tin. Bake at 350 F. until golden brown. Sprinkle with powdered sugar and serve. You may put the rolls in the refrigerator for about ½ hour before cutting. It makes cutting much easier.

## FRUIT SLICES Voćne kriške

1 pound chopped walnuts	1 cup and 2 tbsp. sugar
1¾ cup sifted flour	7 or 8 dates
1½ cup raisins	juice and rind of 1 lemon
1 pkg. lemel (lemon powder)	juice and rind of 1 orange
1 ring of figs	2 whole eggs
2-1 oz. sq. of grated chocolate	1 glass rum

Cut fruits in small pieces. Place all the dry ingredients and fruit on board. Add eggs. Knead together. Add lemon juice, orange juice, grated rind of each, and rum. Add as much additional flour as necessary to make a smooth firm dough. Cut in three parts and roll as a salami. Let stand overnight. Brush each roll with egg whites and bake in a warm oven until done. When cool cut in thin slices. The rolls may stand as long as 8 days or more after baking and still be delicious to eat. (Bake in a slow oven.) Lemel may be purchased at the Drug Store.

#### GOOD MAZURKA

#### Dobra mazurka

½ pound sugar 4 eggs ½ tsp. vanilla ½ pound flour

3 oz. almond strips

Work out on board. Knead until dough is smooth and firm. Divide in six parts and make six rolls. Place on a waxed cookie sheet and brush tops with egg whites. Sprinkle with coarse sugar. Place the rolls so that they do not touch each other. Each roll should be about two inches wide. Bake at 350 F. for 45 minutes. Cut in thin slices while still warm.

## CHESTNUT SLICES

## Kriške od kestenja

½ pound butter

3 egg yolks

6 tbsp. sugar

Cream butter with sugar. Add egg yolks and beat until light. Mix into the egg yolk mixture the following:

1 mashed banana 1 cup ground walnuts  $\frac{1}{2}$  cup cooked and strained chestnuts

2 tbsp. flour

Fold in three egg whites, stiffly beaten. Pour into a well greased oblong baking tin. Bake at 350 F. for 35 minutes. When cool cut in half and spread jelly on one part. Top with other half of cake. Cut in thin slices.

## ADVENT COOKIES

## Adventski kolačići

1 cup and 2 tbsp. sugar

3 whole eggs

grated lemon rind

Beat together for about 15 minutes until light and fluffy. Add  $1\frac{3}{4}$  cups sifted flour or a handful of coarsely cut walnuts. Mix. Drop by spoonful on a well greased cookie sheet. Bake at 350 F. until done.

## SLAVS Slavenci

4 egg yolks

11/2 cups ground walnuts

½ cup and 1 tbsp. sugar

34 cup raisins

4 egg whites stiffly beaten

3 tbsp. bread crumbs

Beat egg yolks and sugar until light. Add ground walnuts, raisins, and bread crumbs. Fold in the stiffly beaten egg whites. Pour into a well greased oblong cake tin. Bake at 350 F. for 30 minutes. When cool cut in thin slices.

## CHOCOLATE COOKIES

#### Krafni od čokolade

 $\frac{1}{2}$  cup and  $2\frac{2}{3}$  tbsp. butter 5 tbsp. sugar

11/4 cup and 2/3 tbsp. flour

 $\frac{1}{4}$  cup and  $\frac{1}{3}$  tbsp. grated chocolate

1 egg yolk

Work out on board. Roll out thinly and cut with round cookie cutter or edge of glass. Bake at 350 F. for 35 minutes. When baked spread following filling on cookie and top with another cookie.

#### Filling

 $\frac{1}{4}$  cup and  $1\frac{1}{3}$  tbsp. grated chocolate 1 tbsp. flour

2 tbsp. sugar 1 tsp. vanilla

Cook this mixture with 10 thsp. of milk in top of double boiler. When thick remove from stove. Cool slightly and spread on cookie as directed above.

#### ALMOND COOKIES

## Kolači od mandula

½ pound butter

 $1\frac{1}{4}$  cups brown sugar (loosely packed)

½ pound ground almonds

11/4 cups granulated sugar

1 tbsp, honey

1 tsp. baking soda

3% cups flour, sifted

2 egg yolks

Put both sugars on board and cut butter into the sugar. Add honey, walnuts and egg yolks. Mix together. Sift flour and baking soda together and work into the mixture. Knead until dough is smooth. Roll out thinly and cut in various shapes. Bake on cookie sheet at 350 F. until done.

#### HONEY COOKIES

### Medeni kolači

2¾ cups sifted flour¾ cup and 2 tbsp. sugar1 tsp. vanilla

2 whole eggs 4 tbsp. honey cinnamon

1 tsp. baking powder

Heap flour in a mound on board. Make a well into which break two eggs. Add sugar, vanilla, honey, cinnamon and baking powder. Knead until smooth. Roll out thinly and cut in desired shapes (heart or flower design). Place on greased baking sheet and sprinkle with sugar. Bake at 350° F. until done.

#### ROUND COOKIES

### Vrtanjci

6 egg yolks 1 whole egg grated lemon rind 1 tbsp. butter

1 tbsp. sugar

Add enough flour to make a soft dough. Roll out and cut with round cookie cutters. Place on cookie sheet and brush tops with egg whites. Sprinkle coarse sugar over tops. Bake at 350 F. until done.

## PEPPER COOKIES Paprenjaki

1 cup and 1 tbsp. lard 34 cup sugar

2 egg whites 1 egg yolk

4 tbsp. pure honey

juice of 1/2 lemon

cloves cinnamon

black pepper ½ tsp. vanilla

31/4 cups sifted flour

Sift flour onto board. Work in the other ingredients and knead. When dough is smooth roll out thinly and cut in round shapes. Bake on cookie sheet at 350 F. for 25 minutes or until done.

## **MARBLES**

## **Špekule**

1 pound flour ½ pound butter ½ pound sugar

2 eggs

¼ tsp. baking powder

Sift flour onto board. Add sugar and cut in butter with knife. Add the eggs and baking powder. Knead with your hands until dough is smooth and very firm. Let stand, covered, for two hours. Roll out on floured board as thinly as desired. Cut in various shapes and bake at 350 F. until brown.

## VIENNA COOKIES

## Bečki kolači

⅔ cup butter 6 egg yolks

½ cup and 1 tbsp. sugar  $2\frac{1}{3}$  cups and 2 tbsp. flour

Sift flour on board and add the other ingredients. Work together. Knead until dough is smooth and firm. Roll out and cut with cookie cutters. Place on cookie sheet and bake at 350 F. for 45 minutes.

## **BLACK SOULS**

#### Crne duše

134 cups sifted flour 1 cup and 2 tbsp. sugar 1 cup grated chocolate

5 tbsp. butter

3 whole eggs

cloves

grated rind of 1/2 lemon

Work together on board. When dough is smooth roll out to about  $\frac{1}{4}$  inch thickness and cut with cookie cutters. Bake at 350 F. for 30 minutes.

# GOOD STARS Dobre zvijezde

1% cups sifted flour

½ cup and 2% tbsp. butter

1 egg yolk

1 tsp. vanilla

3 tsp. sugar

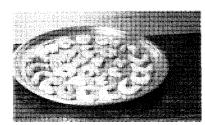
cloves

grated rind of 1/2 lemon

Work together on board and knead until dough is smooth and firm, but not hard. Roll out thickly and cut with star cookie cutters. Bake at 350 F. for 45 minutes.

## VANILLA AND WALNUT HORNS

### Kifli od vanilije i oraha



½ pound walnuts, ground

¼ pound butter

34 pound flour

½ tsp. vanilla

1 egg white

\* \*

Chocolate Horns, Vanilla and Walnut Horns, Hard Cookies.

Work out on board and knead until smooth. Tear off small pieces of dough and roll into horseshoe shape between the palms of your hands. Bake on cookie sheet at 350 F. for 40 minutes. Sprinkle with sugar. Serve.

## CHOCOLATE AND WALNUT HORNS

#### Kifli od čokolade i oraha

½ pound flour
½ pound butter

1/4 pound ground walnuts

1/4 pound grated chocolate

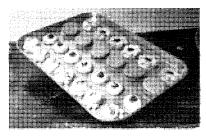
3 tbsp. sugar

1 egg white

Sift flour onto board and work in the other ingredients. Make a smooth dough. Tear off pieces of dough and roll into horseshoe shapes. Place on cookie sheet and bake at 350 F. for 45 minutes.

## ZAGREB COOKIES Zagrebački kolačići

¼ pound butter ¼ pound sugar 34 pound flour 6 egg yolks



Zagreb Cookies, 2) Chocolate
 Cookies (sandwich cookies), 3)
 Zumberak Marbles, 4) Zumberak
 Wedding Cookies.

Cream butter, add sugar and egg yolks and continue to beat until fluffy. Sift flour on board and work egg mixture with flour. Roll dough out thinly. Cut with round cookie cutters. One plain round and one with fancy edges. Cut out the center of the fancy cookie with a thimble. Brush the tops of the fancy cookie with egg white and sprinkle with ground

walnuts. Bake cookies at 350 F. until a light brown. Take the plain round cookies and spread each with your favorite jelly. Top with a fancy cookie. Jelly shows through center.

## ZUMBERAK MARBLES Zumberačke špekule

¼ pound butter ¼ pound sugar 3 egg yolks ½ pound flour (sifted)
½ tsp. vanilla
3 tbsp. ground almonds

Work together on board. Make a firm smooth dough. Take small amounts of dough and roll between your palms. Flatten out. Press a whole hazelnut into top of each cookie. Bake on cookie sheet at 350 F. for 45 minutes.

## ZUMBERAK WEDDING COOKIES Svadbeni kolačići

½ pound butter 1 pound flour, sifted 5 tbsp. sugar grated rind of ½ lemon 2 egg yolks 1 whole egg

Work out on board. Make a firm dough. Roll out thinly. Cut with round cookie cutters. Bake a light brown at 350 F. Beat 2 egg whites with 4 tablespoons sugar until stiff. Add 1 tablespoon lemon juice and ½ teaspoon vanilla. Beat until very stiff. Drop a spoonful on top of each baked cookie. Place a walnut half on the cookie. Press down gently. Place in warm oven until egg whites are dry or firm.

#### **BISKVIT COOKIES**

1 pound flour ½ pound butter 3 egg yolks 1 whole egg 1 tsp. sugar ½ tsp. baking soda 1 tsp. vanilla pinch of salt Work together on board. Make a smooth dough. Let stand for about  $\frac{1}{2}$  hour. Roll out to an inch thickness. Cut in desired shapes with cookie cutters. Place on cookie sheet and bake at 350 F. until done. Make the following filling:

#### Filling

6 oz. sugar

¼ pound butter

1 sq. grated chocolate

Cook in double boiler until thick. Cool slightly and spread between two cookies, making a sandwich type cookie.

## FINGERS Prstenjaki

½ cup butter 1 cup sugar  $1\frac{1}{2}$  cups sifted flour 1 cup boiling water

Cook in top of double boiler until mixture falls free of spoon. Remove from flame and cool. Beat into the mixture 8 egg yolks, one at a time. Beat well. When thoroughly mixed turn out on a floured board. Roll out thinly and cut in thin strips or bars. Place on a greased cookie sheet dusted with flour. Brush tops of cookies with water and top with coarse sugar. Bake at 350 F. until done.

## GOOD STICKS Dobri štapići

3 whole eggs 1 egg yolk 1 cup sugar ½ tsp. vanilla

21/2 cups flour

Beat whole eggs and egg yolk with sugar until light. Mix in the flour, slowly. Add the vanilla. Make a smooth batter. Drop by spoonfuls on floured board. Roll in coarse sugar. Make various shapes or bars. Place on greased cookie sheet. Bake at 350 F. for 35 minutes. Cookies may stand for a long time because they are hard.

## WALNUT STARS Zvijezdice od oraha

½ pound flour ½ pound butter ¼ pound sugar grated lemon rind

½ pound ground walnuts

2 egg yolks

Sift flour on board. Add butter, egg yolks and work together. Add the other ingredients and work until dough is smooth. Roll out to desired thickness and cut in star shapes. Bake on cookie sheet at 350 F. for  $\frac{1}{2}$  hour.

## HAZELNUT BELLS Zvončići od lešnjaka

4 eggs

½ pound sugar

Beat together until light and foamy. Gradually fold in ½ pound flour. Mix lightly and drop by spoonfuls on a waxed cookie sheet. Sprinkle with sugar and ground hazelnuts. Bake at 350 F. until done. While still warm remove from cookie sheet and place on rolling pin for a few seconds so that cookies are turned down.

#### PISINGERICE U OBLATNINE

34 cup and 1 tbsp. sugar 5 1-oz. sq. chocolate

1 cup milk 6 egg yolks

1% cups butter

Melt chocolate in milk over a low flame in double boiler. Beat egg yolks with sugar until light and fluffy. Add to the melted chocolate. Let come to a boil. Stir constantly. Remove from stove and cool slightly. Mix in the butter and when fluffy spread between ice cream wafers. Place on top of each other forming a square cake. Top with this filling, as a frosting. Let stand three days and cut in thin slices. Wafers may be ordered through your independent grocer.

## BISHOP'S BREAD Bichofs Brot

5 whole eggs

1¼ cups sugar

Beat together until light and fluffy. Then add:

2 cups whole almonds 1% cups raisins

juice of ½ lemon 2 cups sifted flour

Mix together until smooth. Pour into a waxed paper-lined cake tin (oblong). Bake at 350 F. until done. Cut in slices or squares.

#### CAKE OMELETTE

3 egg yolks

3 tbsp. sugar

Beat together until light and fluffy.

2 tbsp. flour

1 tbsp. milk

Mix together. Add to egg mixture. Fold in 3 egg whites, stiffly beaten. Mix lightly. Pour into a greased cake tin. Bake until done at 350 F. Remove from oven. Spread jelly over half of cake and fold over. Cut in squares and serve.

#### CRUMBLED CAKE

#### Mutvara smaren

6 egg yolks 23/4 cups sifted flour

1 tbsp. sugar pinch of salt

½ quart milk

6 egg whites, stiffly beaten

2 heaping thsp. lard (melted in baking tin)

Beat egg yolks with sugar until light and fluffy. Then add milk, salt, and flour. Fold in the stiffly beaten egg whites. Pour batter in an oblong cake tin. Bake at 350 F. for ½ hour. Remove from oven and place on stove over an open flame. Mix with a wooden spoon until cake falls apart or is crumbly. Then continue to mix until brown. When done sprinkle with sugar and serve.

## WINE BISCUITS Pogačica od vina

½ pound butter ¾ cup sugar 1 tsp. salt 3 egg yolks 3 cups flour  $\frac{1}{2}$  cup wine

Sift flour and salt together on board. Add the other ingredients. Knead until dough is smooth. Let stand for ½ hour. Roll out and pat into an oblong cake tin. With blade of knife make lines in top of dough. Make designs with fork. Bake at 350 F. for 45 minutes. Remove from oven and cut along the markings in squares or diamond shapes.

## Bread — Biscuits

## ZUMBERAK BREAD

#### Žumberački kruh

Mix thoroughly 1 yeast cake and  $\frac{1}{2}$  cup lukewarm water and a little flour and let raise until light and bubbly (sponge).



Sift 3 pounds of flour onto board. Add 1 tbsp. salt, sponge and 2½ cups lukewarm water. Knead until hands and board are left free of dough. It should take about 15 minutes. Dough should be firm, not hard and not too soft. Let stand, covered in a

warm place until it raises a little. Knead again and shape

into a ball and place in a deep pan and cover with a floured cloth. When dough raises sufficiently turn out into a bread loaf pan or round out on an aluminum tray. Brush top with beaten egg yolk and bake at 350 F. for 1 hour.

#### CHOCOLATE MILIBROT FOR COFFEE

1 yeast cake ½ cup milk ¾ cup flour

Make a sponge in a bowl. Let raise about  $\frac{1}{2}$  hour. Prepare the following ingredients:



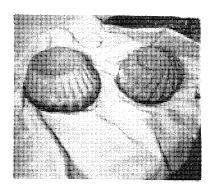
Chocolate Milibrot for Coffee

2½ cups milk
1 cup sugar
½ pound butter
3 egg yolks
1 whole egg
1 tbsp. salt
grated rind of ½ lemon

51/4 cups sifted flour

Melt butter in the milk over a low flame. (Milk should be lukewarm when added to the dough.) Add milk and butter to the sponge. Then add the eggs, salt, lemon rind and flour. Mix in a bowl or pan with a wooden spoon. Work until the dough falls free from the spoon and begins to bubble. Cover with a clean floured cloth. Let stand until dough raises sufficiently. Turn out on floured board. Cut in two portions. Melt 2 1-oz. sq. of unsweetened chocolate with 2 tbsp. sugar and 1 tbsp. water in a small saucepan. Cool. Add to one part of dough. Sprinkle dough with a little flour and knead gently. Roll out to about 1 inch thickness. Roll out the chocolate dough and place on top of the white dough. Roll over as a jelly roll. Dust baking tin with flour. Place the roll in and cover with a cloth. Let stand about 1 hour or until it raises sufficiently. Brush top with beaten egg. Make slits on top with a pair of kitchen scissors, not deeply, but just to make a design. Bake at 300 F. for 1 hour.

### KUGLOV



Make 1 recipe for MILI-BROT. Make the dough in a pan or bowl. Let rise. Turn out on floured board. Knead lightly. Cut in two portions and place in two greased baking molds sprinkled with bread crumbs. Cover with a clean floured cloth. Let raise. Then, if desired, brush top with beaten egg. Bake at 300 F. for 1 hour. Let cool before re-

moving from baking tin. For added flavor, add raisins to the dough.

## CRACKLING BISCUITS

### Kramrl pogačice

1 pound cracklings—finely ground
or chopped
1½ pounds sifted flour

1 tablespoon salt

1 yeast cake 1 cup milk 2 whole eggs

Work together on board and make a firm smooth dough. Let stand for ½ hour. Roll out to about 1-inch thickness. Cut in squares. Place on a baking sheet or pan and let raise. Bake for 1 hour, at 350 F. While still warm split centers of biscuits and spread with butter. Serve with meals. Ideal for hubby's lunch. Instead of bread use crackling biscuits for his sandwiches.

#### NUSS BOGEN

2 cups and 1 tbsp. sifted flour ½ cup and 2% tbsp. butter

1% tbsp. sugar 3 egg yolks

1 cake yeast

Work out on board. Knead until smooth. Fold and knead about 4 times as for PUTER KRAFNI. Let stand about  $\frac{1}{2}$  hour at room temperature. Roll out to about  $\frac{1}{4}$ -inch thickness. Cut in squares. Make the following filling:

#### Filling

1 cup ground walnuts

7 tbsp. sugar

1/4 quart honey

Cook over low flame until mixture has thickened. Then add 2 tbsp. butter and 2 tbsp. honey and mix together. Fill

squares with this mixture and turn one end down to make into horn shapes. Place closely together in oblong baking tin. When tin is full let stand for half hour. Brush tops lightly with melted butter and let stand another half hour. Bake at 350 F. for 1 hour.

## GOOD BISCUITS Dobri buhtli

34 cup and 4 tbsp. butter14 tsp. salt2 tbsp. sugar5 egg yolks1 cake yeast1 cup milk3 14 cups and 2 1/3 tbsp. sifted flour

Cream butter and sugar together in a large bowl. Add egg yolks and salt. Dilute yeast in the milk and add to the mixture. Slowly mix in the flour. When dough is smooth let raise (about 1 hour). Take by spoonfuls and dab your favorite islly in center of dough and pinch together so that jelly is

raise (about 1 hour). Take by spoonfuls and dab your favorite jelly in center of dough and pinch together so that jelly is hidden. Place closely together in a bread pan and bake for 1 hour at 350° F. When cool tear off as biscuits.

### SCHOUL A LA CREME

¼ cup water

1/3 cup butter

1 cup sifted flour

Cook in top of double boiler until dough falls free from spoon. Remove from stove and cool. After mixture is cooled add:

pinch of salt 1 tbsp. sugar 3 whole eggs 1 egg yolk

Beat dough until it bubbles and crackles. Then let stand awhile. Grease an oblong bread pan and dust with flour. Take dough by spoonfuls and shape into round rolls and place in bread pan, close together. Brush tops lightly with egg whites. Bake at 350 F. for 45 minutes. When rolls are cooled cut through center and fill with a whipped cream filling.

## NUT ROLL Orašnica

This is one of the well known baked goods that everyone has tasted at one time or another. There are many ways of making the nut roll. The following recipe is the one that Mrs. Segedi uses when baking for weddings or banquets. Of course,

this recipe is cut down. The original recipe is at least 14 times the amount of the one given here.

1½ cups sugar1 tbsp. salt¼ pound buttergrated rind of ½ lemon2 pounds flour, sifted1 cake yeast4 whole eggs2½ cups milk

Take the cake of yeast, ½ cup milk and a little flour. Mix together in a bowl. Let rise. Put butter in a saucepan and add 2 cups of milk. Heat over low flame until butter melts. Add sugar and salt. Remove from stove. When lukewarm, add to the yeast mixture. Mix in 2 whole eggs, 2 egg yolks, and lemon rind. Beat with a wooden spoon. Fold in the flour slowly. Continue to mix until dough begins to crackle or bubble. When dough falls away from spoon leaving it clean, cover with a clean cloth sprinkled with flour. Let stand in a warm place. It should take about 3 or 4 hours to rise, sometimes more depending on the room temperature and the yeast used. Roll dough out on a floured cloth (not too thin) and fill.

#### Filling

¼ tsp. salt

Place ingredients in a bowl and mix thoroughly. Milk should be warm when used in the filling as in the dough. Beat three egg whites stiffly (one from filling and 2 left from dough). Mix in lightly and spread filling over the dough. Roll. Place in an oblong baking tin. Let rise again. Bake in oven at 300 F. for 1 hour. Let stand and cool before removing from pan.

#### POPPYSEED ROLL

## Filling for poppyseed roll Filja za makovnjaču

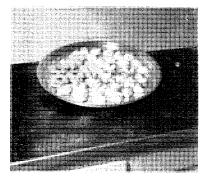
Make one recipe of dough for NUT ROLL (ORASNICA). Bring 1 quart of mik to a boil. Add 1½ pounds of ground poppyseeds. Stir constantly until milk disappears. Remove from stove and add: ½ cup pure honey. Cream 3 heaping table-spoons of butter with 4 tbsp. sugar. Beat 2 egg yolks until foamy. Beat 2 egg whites until very stiff. Add to the cooked poppyseeds. Then mix in 1 tsp. cinnamon. Taste. If not sweet enough add sugar or honey. Cool. Spread on rolled dough. Roll as nut roll. Follow directions given in NUT ROLL recipe.

# WALNUT KISSES Puserli od oraha

1 egg white  $3\frac{2}{3}$  tbsp. sugar

1 tbsp. vinegar ground walnuts

Beat egg white until firm. Add sugar and continue to beat until very stiff. Mix in vinegar and walnuts until smooth. Drop spoonfuls onto a well greased cookie sheet, dusted with flour. Bake in oven until firm or a light brown.



Kisses with other cookies

## WHITE KISSES Bijeli puserli

4 egg whites  $1\frac{3}{4}$  cup and 1 thsp. sugar juice of  $\frac{1}{2}$  lemon

Beat together until very stiff. Drop by spoonfuls on waxed cookie sheet and place a candied fruit or nut in center of each. Put in warm oven to dry, not bake.

## WHITE KISSES No. 2 Bijeli poljupci No. 2

3 egg whites 1 tbsp. vinegar 14 cup sugar

34 cup and 1 tbsp. chopped walnuts

Beat egg whites until firm. Add sugar and vinegar and continue to beat until very stiff. Mix in the chopped walnuts and drop by spoonful on a well greased cooked sheet dusted with flour. Let stand overnight or place in oven to dry.

# GINGERBREAD KISSES Marcipani puserli

 $^{3\!\!/}_{4}$  cup honey 4 cups and 2 tbsp. flour  $1\,^{1\!\!/}_{4}$  cups and 1 tbsp. sugar

3 whole eggs

1 teaspoon baking soda

3 teaspoons cinnamon

cloves

Sift flour onto board. Add ingredients and work together. Rum may be added. Roll out thinly and cut into heart or round shapes. Brush tops with whole egg, beaten. Bake on a greased cookie sheet for 30 minutes at 350 F.

## **NUT KISSES**

## Nuss puserli

4 egg whites stiffly beaten 1¼ cups sugar

3 cups ground hazelnuts or walnuts

1 heaping teaspoon flour

Beat egg whites until firm. Add sugar and beat until very stiff. Add flour and hazelnuts. Mix until smooth. Drop by spoonful on cookie sheet. Top each kiss with a walnut half. Bake until dry or until brown.

#### CHOCOLATE KISSES

#### Puserli od čokolade

34 cup and 3 tbsp. grated chocolate

5 tbsp. sugar

2/3 cup blanched almond strips

3 egg whites stiffly beaten

Beat egg whites until firm and add sugar. Beat until very stiff. Mix in the chocolate. Drop by spoonful on a buttered cookie sheet dusted with flour. Place the almond strips in the kisses (standing up). Put in oven to dry.

#### VANILLA SUGAR KISSES

6 egg whites

1% cup and 1 tbsp. sugar

1 tsp. vanilla

Beat egg whites until firm. Add sugar and vanilla and beat until very stiff. Cook in top of double boiler for 15 minutes, over low flame. Drop by spoonfuls on waxed cookie sheet. Place in oven to dry.

## COCOA KISSES Kokosovi puserli

1 cup and 2 tbsp. sugar

6 egg whites (stiffly beaten)

1½ cups cocoa

Beat egg whites until firm. Add sugar and beat until very stiff. Mix in the cocoa. Mix until smooth. Drop by spoonfuls on a well greased cookie sheet, dusted with flour. Place in oven until they dry.

## HAZELNUT KISSES Puserli od lešnjaka

4 egg whites

1 cup and 2 tbsp. sugar

13/4 cups and 2 tbsp. ground hazelnuts

Beat egg whites until firm. Gradually add sugar and continue to beat until very stiff. Add hazelnuts and mix lightly.

Drop by spoonfuls on a waxed cookie sheet. Place in refrigerator and let stand for 1 hour.

#### Filling

6 tbsp. butter  $$\frac{1}{4}$$  cup and  $\frac{1}{3}$  tbsp. sugar  $\frac{1}{4}$  cup and  $1\frac{1}{3}$  tbsp. grated chocolate

Cream butter and sugar. Add chocolate and continue to mix until creamy. Spread filling on one kiss and top with another kiss.

# WALNUT KISSES Poljupci od oraha

2 egg whites ½ tsp. ground coffee 2/3 cup and 1 tbsp. sugar 1 cup ground almonds 1½ cups and 1 tbsp. ground walnuts

Beat egg whites until firm. Add sugar and beat until very stiff. Mix in walnuts, coffee and almonds. Drop by spoonful on wax paper-lined cookie sheet. Sprinkle with sugar. Bake until dry at  $300^{\circ}$  F.

## DATE KISSES Poljupci od datulja

3 egg whites  $\frac{1}{2}$  pound finely cut dates 1 cup and  $\frac{1}{3}$  tbsp. sugar 1 tbsp. flour

11/4 cups chopped almonds

Beat egg whites until firm. Mix in sugar and beat until very stiff. Add almonds, dates and flour. Drop by spoonful on wax paper-lined cookie sheet. Bake until very light brown at 300 F.

## ALMOND KISSES Poljupci od mandula

1 cup and 1% tbsp. sugar

4 egg yolks

Beat until light and fluffy. Then add:

11/3 cups blanched almond strips

cinnamon

grated rind of ½ lemon

2 tbsp. wine cloves

1½ cups flour

Mix together and slowly fold in 4 egg whites, stiffly beaten. Drop by spoonfuls on a wax paper-lined cookie sheet. Bake until a very light brown at 300 F.

## CHOCOLATE KISSES

## Poljupci od čokolade

Beat 3 egg whites until firm. Add 5 tbsp. sugar and beat until very stiff. Then add:  $\frac{3}{4}$  cup and 3 tbsp. grated chocolate

and  $\frac{2}{3}$  cup blanched almond strips. Pour into double boiler. Cook until thick. Cool. Drop by spoonful on wax paper-lined cookie sheet. Bake until done at 300 F.

# Candy

## WALNUT BALLS Kugle od oraha No. 1

1 cup and  $3\frac{1}{3}$  tbsp. chocolate (ground)  $3\frac{1}{4}$  cup and 1 tbsp. sugar  $1\frac{3}{4}$  cups and 1 tbsp. walnuts (ground)  $3\frac{1}{4}$  egg white

Mix in a bowl. Take by spoonfuls and roll into ball shape with your hands. Press candied fruit in center of each (cherries, oranges, etc.) and dip into melted sugar. Roll into walnuts or chocolate. (Melt about 3 or 4 tablespoons of sugar in a little warm water. Bring to a boil and cook a few minutes. When lukewarm, dip balls into mixture.) Let dry.

## WALNUT BALLS Kugle od oraha No. 2

2/3 cup and 1 tbsp. sugar
 1 egg white
 1 cups and 1 tbsp. walnuts (ground)
 2/4 cup grated chocolate

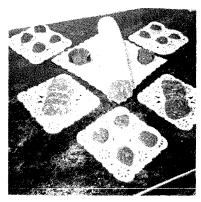
Work together on board, sugar, walnuts, and egg white. Then add the grated chocolate. Make small round ball shapes. Roll in crystal sugar or dip in sugar syrup. Place on wax paperlined cookie sheet and place in oven to dry.

## CHOCOLATE BALLS Kugle od čokolade

1 cup and  $3\frac{1}{3}$  tbsp. grated chocolate  $\frac{3}{4}$  cup and 1 tbsp. sugar  $1\frac{3}{4}$  cups and 1 tbsp. walnuts ground  $\frac{3}{4}$  egg white

Mix together and make balls. Place a dot of jelly in center of each. Roll in ground almonds and place on a tray to dry at room temperature.

## CHOCOLATE SALAMI Salama od čokolade



Bon Bons a la Brazil Chocolate Salami

- 2 cups and 11/3 tbsp. ground walnuts
- 11/3 cups grated chocolate
- 2 tbsp. rum grated rind of 1 lemon
- 1 whole egg
- ½ cup sugar

handful of raisins

1/4 cup and 2 tbsp. blanched almond strips

Wash raisins in hot water. Squeeze water out and dry on cloth. Make a dough on board of the above ingredients and add the raisins. Roll into salami shape. Sprinkle sugar on board and roll the salami. Wrap in waxed paper and let dry for 2 days. Cut in thin slices as you would a real salami, and serve.

# CANDY DELICACY Delikatne poslastice

Beat 12 egg whites until slightly stiff. Gradually beat in 1 pound of sugar and 30 drops of lemon juice. Beat together for 1 hour by hand or about 15 minutes with electric mixer. Drop by spoonfuls on paper lined (wax paper) cookie sheet. Bake at 350 F. for 10 minutes. Remove from oven and scoop centers out. Fill with lemon glaze. Place another one on top. Top with water glaze.

#### **BON BONS A LA BRAZIL**

1 cup and 2 thsp. butter  $$1\frac{3}{4}$$  cups and 1 thsp. chocolate (grated)  $$2\frac{1}{2}$$  cups ground almonds

Melt butter in top of double boiler adding the chocolate at the same time. Then add the ground almonds. Stir until thick. Cool until lukewarm and drop by spoonful into candy paper cups. Place in refrigerator to set. Before serving, place in fresh paper cups. Ideal for your parties. Press a piece of candied fruit in top of each. Makes about sixty pieces.

## CHOCOLATE BOMBS Bombice od čokolade

2 eggs, hard cooked (yolks only) ¼ cup and 1 tbsp. sugar

 $\frac{1}{3}$  cup and  $\frac{1}{2}$  tsp. butter 1 tablespoon rum

Take two hard cooked egg yolks and mash. Add butter, sugar and rum. Mix thoroughly. Make about 37 balls. Place on a tray and let dry in a cool place.

#### Outer Coating

% cup sugar

3 1-oz. squares of chocolate

1 cup ground almonds

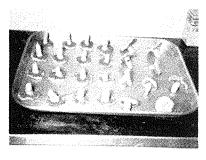
1 egg white

1 tablespoon rum

Take sugar, grated chocolate, and egg white and mix together. Add rum. Mix together. Cover each yellow ball (from above) with this mixture, and roll in ground almonds. Place on a tray and let stand in a cool place to dry.

## MUSHROOMS Vrganji

1 egg white  $1\frac{1}{3}$  cups almonds (blanched and ground) 1 oz. sq. of grated chocolate  $\frac{1}{2}$  cup and  $1\frac{2}{3}$  tbsp. sugar



Candy Mushrooms

Make a dough of almonds, sugar and egg white. Divide into 3 parts. Make stems from one part and umbrellas from second part. Add chocolate to third part and line the bottom of the umbrellas with this mixture. Place the stems on the bottom of the umbrellas and let dry at room temperature. Makes about 30.

### FOREST MUSHROOMS

### Šumski gljivice

 $2\frac{1}{2}$  cups and  $1\frac{2}{3}$  tbsp. ground almonds juice from one lemon  $1\frac{1}{4}$  cups and 1 tbsp. sugar

Mix together in a bowl. Divide in half. To one part add enough grated chocolate to color dough. Make stems from the white dough and umbrellas from the chocolate dough. Make in various sizes to resemble real mushrooms. Top with chocolate glaze. Place on a tray and let dry over night.

## ALMOND BRITTLE Gebrante mandelbogen



Cook together 1 pound sugar and ½ cup water until sugar becomes brown. Stir constantly. Remove from flame and add ½ pound of chopped almonds. Mix. Turn out on a well buttered board. Let cool very slightly.. Then roll out with a well greased rolling pin. Cut in strips or bars. Place the bars across

the rolling pin to cool. You may twist the bars in different shapes, if you desire, before the bars become brittle. Candy may stand for a long time. Delicious to serve at your children's parties.

## FRUIT CANDY Voćne poslastice

 $^{3}\!\!4$  cup and 2 tbsp. bitter chocolate, grated — 1 tbsp. butter

Place in a bowl and put in oven to melt. Dilute  $\frac{2}{3}$  cup sugar in water and cook until syrupy. Add to the melted butter and chocolate. Stir with wooden spoon until slightly cooled and thick. Fold in 1 cup, mixed, cut dried fruits and nuts (almonds, hazelnuts, raisins, orange rind, dates and candied cherries). Shape into balls and place on a tray in a cool place until ready to serve. Place each in a paper candy cup and serve.

## Beverages

## TEA Čai

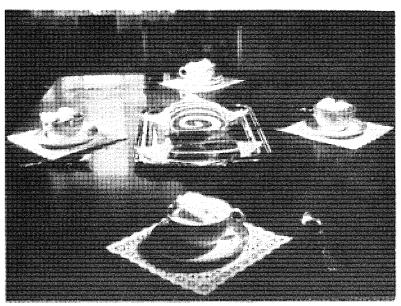
Boil water. Add a piece of orange rind to the boiling water and let cook a few minutes. Then add the tea. Make as strong as you desire. Cover. Remove from flame. Let tea stand a few minutes. Strain and serve hot. Add a teaspoon of rum or whiskey to each cup of tea.

You may prefer adding orange juice to each cube of sugar used instead of placing the rind in the boiling water.

Tea may also be served in the following manner: Pour a teaspoon full of whiskey over sugar cubes in each cup. Let soak into sugar. Light with a match. When it flares up pour the hot tea over and serve.

## CHOCOLATE COFFEE Kaya od čokolade

 $1\frac{1}{2}$  oz. chocolate melted in a little milk. Cool 1 quart of milk. In the meantime beat 2 eggs, 4 tablespoons sugar and add to melted chocolate. Make "snow" for decoration on each



Chocolate Coffee and Eggnog with "Snow". Serve "Milibrot" with beverages.

cup of chocolate coffee: 1 egg white and 1 tablespoon sugar. Beat together until stiff. Drop by spoonfuls on top of boiling milk. Let each spoonful of "snow" turn over and become firm. Remove to a separate dish. Then pour chocolate and egg mixture and let boil (into milk) a few minutes. Pour into cups and top each cup with a little "snow." Serve hot.

#### **EGGNOG**

2 eggs

4 tablespoons sugar

½ teaspoon vanilla

Beat together until light and fluffy. Make "snow" topping from 1 egg white and a teaspoon of sugar. Make a very firm "snow." Cook 1 quart of milk. Bring milk to boiling point and drop "snow" by spoonfuls on milk. When snow is very firm remove to separate dish. Add egg mixture to milk. Bring to boiling point again and remove from stove. Place a little "snow" on each cupful of eggnog. Delicious also served ice cold.

### WALNUT LIQUOR

1 box whole cloves 10 green walnuts (or unripe)
1 box cinnamon sticks

Cut walnuts, cinnamon and cloves in small pieces. Pour  $6\frac{1}{2}$  quarts of cold water and  $6\frac{1}{2}$  quarts of strong spirits over this mixture and let stand covered in a warm place for a few days. Strain mixture and let settle. Strain again through cheesecloth and bottle. Use as desired.

## LIQUOR OF ORANGES

Peel the rind off 10 to 12 oranges. Peel as thinly as possible. Place in a bottle and pour good whiskey over the orange peels. Let stand from 6 to 8 weeks. Then add:  $1\frac{1}{2}$  lbs. sugar (syrup) and mix. More sugar may be added if desired. Ready to drink

#### VERMUTH WINE

Place the following ingredients in a 50-gallon barrel:

3 whole nutmegs 3 linguer roots 5 rings dried figs 4 lbs. raisins

1 bunch cinnamon sticks 3 lbs. Johnnybread 1 bunch wormwood 10 lbs. sugar (cubes)

Grapes must be fresh and healthy

Grate nutmeg, lingver, Johnnybread, and mix together on a plate. Cut raisins and figs in small pieces.

Open one end of barrel and place a layer of grapes at the bottom. Then spread grated spices on top, pieces of wormwood, sugar, raisins and figs. Proceed with another layer of grapes etc. until the barrel is almost full. Then close the end of barrel and seal tightly. Turn barrel over on the side and place in a cool place so that barrel is not moved again. Now

through the side opening fill with old homemade wine. Be careful to leave enough room for cork to be placed tightly without touching wine. Seal tightly again and let stand from 2 to 3 months before using. Be careful when opening barrrel. When you begin to use the Vermuth you may replace the amount used with old wine in the barrel so that you will have enough continuously throughout the year.

#### RUM

1 quart spirits (or grain alcohol or good whiskey) and 1 bottle rum extract. Cook 3/4 cup sugar with a little water until it becomes syrupy. Add 3 tablespoons vanilla. When cooled, add to rum extract and spirits. Mix together. Use for cooking, baking, and for hot drinks. Delicious in tea.

#### APPLE CHAMPAGNE

Cut apples in thin slices (unpeeled). Place in an earthenware bowl or crock. Pour boiling water over apples and place in a warm place or near stove. Let stand about 24 hours. Strain apples through cheesecloth. Cook together 1 pound sugar to 3 quarts of liquid. Bring to a boiling point. Cool and pour into strong bottles. Seal with corks and bottle caps. Sealing wax and wire may also be used as an extra precaution. Place in a cool place with caps down (bottles standing upside down. Allow to stand for 3 weeks before using. Bottles must be sealed tightly so that air cannot get in. Be careful when opening bottles.

#### RASPBERRY JUICE

A homemade juice used for summer cold drinks. Use juice with soda water.

Wash, clean and crush 5 quarts raspberries. Place in an earthenware bowl or crock to ferment for 5 to 6 days. Drain through cheesecloth. Measure the liquid and take double that amount of sugar. Cook sugar with a little water, to make syrupy. Add juice to sugar and cook for 15 minutes. While the juice is cooking, continue to clear the top of juice with a spoon. While still warm pour into bottles and cap securely. Good also over ice cream.

### HOT WINE DRINK

(Pint of wine-Sato od vina)

1 pint of wine (red wine)

6 tablespoons sugar

3 whole eggs

1 stick of cinnamon

Beat the eggs and sugar until fluffy. Cook wine with cinnamon stick. Bring to boiling point. Gradually add egg mixture to boiling wine, stirring constantly. Bring to boiling point again. Serve. A very good hot drink.

## CORN TEA Čaj od kukuruza

1 cup corn (crushed pop corn kernels)

4 cups cold water

Cook until thick (two and a half hours) over a low flame. Take 4 eggs and 8 tablespoons sugar and beat until fluffy. Pour a little of this mixture into cups and add strained corn tea. While pouring into cups, stir egg mixture as tea is added. Serve piping hot. Delicious hot drink.

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