



Slovenian Cookbook

Apple Strudel

Dough:

2 c. flour
1/2 tsp. salt
1 egg

1/3 c. salad oil
3/4 c. water (enough to make a soft dough)

Knead for 5 minutes. Let dough rest for at least 1 hour; then roll out paper thin. Spread with the egg and Smetana; then the apples, sugar and cinnamon, crackers and raisins. Put melted butter over all and roll up and bake for 1 hour at 350°.

Filling:

1 egg
1 c. Smetana cream
2 qts. sliced apples
1 1/2 c. sugar
1 c. graham cracker crumbs

Cinnamon
1/2 c. raisins
1 stick butter

Courtesy of Slovenska Družba, Willard, Wis., Dorothy Gregorich

Blood Sausage (Kravave Klokose)

1 medium pork head
2 pork lungs
4 T. salt
1 1/2 T. pepper
2 T. marjoram

2 T. mint (Meta)
2 lb. par-boiled rice
1 qt. pork blood
2 lb. beef casings

Clean casings well and soak in cold water. Clean and scrape pork head and place in pot of salted water; cook until the meat falls off the bones. Cook lung separately. Remove all meat from head and put through food chopper along with lung. Add salt, pepper and spices with rice which has been boiled 15 minutes. Mix and set aside to cool. When cool, add blood and mix well. Remove casings from cold water, fill with meat and blood mixture. Tie ends and bring together to form a ring. Drop sausages into boiling water and simmer for about 10 minutes. Remove from water and cool. May be wrapped and frozen. When ready to use, place in skillet and bake at 350° for 1 hour.

Courtesy of Slovenska Družba, Willard, Wis., Marion Herrick

Graham Cracker Cake

3 eggs (separated)
1 c. sugar
1/2 c. all-vegetable shortening

1 c. milk or applesauce

Mix:

2 tsp. baking powder
1/2 tsp. salt

24 graham crackers (rolled fine)

Dredge with flour:

1/2 c. raisins
1/2 c. nuts

beaten egg whites

Cream shortening and sugar, add beaten yolks, add applesauce or milk, with dry ingredients, add dredged raisins and nuts, add stiffly beaten egg whites. Bake in square pan or tube pan -- greased. Bake at 350°, 45 minutes. Frost with butter frosting or sprinkle with powdered sugar.

Courtesy of the Yugoslav-Slovene Club, Cleveland, Ohio

Potica (Nut Roll)

4 T. lukewarm milk
1 cake yeast
1 tsp. sugar

Stir lightly together and place in a warm place to rise

Place 5 cups of sifted flour in a bowl, make a depression, and when the yeast mixture has risen, pour it into this depression. Take about 1 T. of the flour from the side, stir it gently into the mixture, and allow it to rise again.

During this rising period prepare:

1 1/2 c. lukewarm milk
1/4 c. melted butter or oleo
1/4 c. sugar

1/2 tsp. vanilla
3 egg yolks
Blend them well in a bowl

Now add this to the risen yeast and flour bowl, adding 1 1/2 tsp. salt.

Now take a long handled wooden paddle or spoon and beat very well into a smooth ball of dough. When it begins to make bubbles and separates from the sides of the bowl, it is ready to be covered with a clean cloth and allowed to rise about 1-1 1/2 hours in a warm place.

While dough is rising, prepare the filling.

Filling:

1/2 lb. of honey and one can of milk or 1/2 pt. of cream are combined in top of double boiler and heated thoroughly. Take off fire and put in 1/4 lb. of butter or oleo and as the oleo or butter melts it will reduce the temperature of the mixture to the proper degree. Place in a large bowl, and add 4 c. of ground walnuts or almonds, 3 egg yolks, 6 oz. of sugar, a dash of powdered cloves, 1 tsp. cinnamon, 1 tsp. lemon juice, 2 tsp. rum, 2 tsp. vanilla and the grated rind of 1/2 lemon. Blend well, and fold in the 3 egg whites beaten stiff, but not dry. If mixture is a bit thick, thin with cream or milk. Wash and clean 1 c. of raisins.

Place a clean cloth on table, sprinkle lightly with flour and spread it evenly. Roll out dough until about 1/4-in. thick. Now pull gently, working from the center to the outer edges, until dough is evenly thin. Spread with filling and sprinkle raisins evenly over it.

Now grasp the cloth along one of the long sides, give an up and over flip with the cloth and let it roll the dough up. Either roll the dough around itself or cut into strips to fit loaf-size pans which have been greased and floured. Cover the cloth and place in a warm place to rise about 1 hour. Brush top with egg yolk and bake in oven about 375°, reduce heat to 300° after 15 minutes, and continue baking until nicely browned and sides step away from pans. Total time in oven, about 3/4 hour. Place on racks and cool in baking dishes. Turn out on serving plates and sprinkle with powdered sugar.

Courtesy of the Yugoslav-Slovene Club, Cleveland, Ohio

Butter Balls

1/2 lb. butter
4 egg yolks

2 3/4 c. flour
3/4 c. powdered sugar

Cream butter, add yolks, one at a time. Add sugar and flour. Put in icebox overnight.

Form into small balls. Flatten between your palms. Roll in unbeaten egg whites and then in chopped nuts which have been dredged in powdered sugar. Bake 350° for 20 minutes or until golden brown on greased tins.

Courtesy of the Yugoslav-Slovene Club, Cleveland, Ohio

Rice Pudding

Cook 2/3 c. rice. Drain it and rinse it with cold water. Combine, beat well, and add:

1 1/3 c. milk
1/8 tsp. salt
3 1/2 T. sugar

1 T. soft butter
1 tsp. vanilla
2 eggs

Add:

1/3 c. raisins (optional)
1/2 tsp. grated lemon rind

1 tsp. lemon juice

Combine these ingredients lightly with a fork. Grease a baking dish and cover the bottom and sides with bread crumbs. Put the rice in it and cover the top with bread crumbs. Bake the pudding in a moderate oven at 325° until it is set. Serve it hot or cold with cream or fruit juices.

Courtesy of the Yugoslav-Slovene Club, Cleveland, Ohio

Noodles

1 large egg
1/8 tsp. salt

2/3 c. flour

Beat egg light, to which add flour and salt. Knead until smooth, and then roll on floured board as thin as possible to roll. Allow the dough to dry for a short time. Cut either in threadlike strips or very small squares.

Courtesy of the Yugoslav-Slovene Club, Cleveland, Ohio

Sweet Roll or Bread Dumpling

1 loaf of stale bread or 1 doz. 2-day-old dinner rolls
3 eggs

3 T. melted butter
1 small onion, chopped
2 T. parsley, chopped
1/2 c. milk
Salt to taste

Simmer onions and parsley in butter for few minutes; when cool, pour over crumbled rolls. Add eggs and milk, mix lightly then shape the size of walnut with floured hands. Drop in boiling water and boil 20 minutes covered.

Courtesy of the Yugoslav-Slovene Club, Cleveland, Ohio

Ham Loaf

1 1/2 lbs. ground pork

1 1/2 lbs. ground smoked ham

Add:

2 eggs
1/2 c. bread crumbs

1 c. milk

Put in loaf pan. Bake two hours in pan of hot water at 350°. Before baking, blend 1/2 c. brown sugar and 1/2 T. dry mustard and spread over top of loaf.

Courtesy of the Yugoslav-Slovene Club, Cleveland, Ohio

Chocolate Nut Fudge

Melt in double boiler 18 oz. of semi-sweet chocolate chips, thoroughly, then add 1 c. of broken walnut meats, and then 1 can of condensed milk. Mix well, and at once spread over a buttered pan, let cool and cut into desired squares.

Courtesy of the Yugoslav-Slovene Club, Cleveland, Ohio