



Slovenian Cookbook

Strukle

2 c. flour
1 tsp. salt
2 T. all-vegetable shortening
1 egg
1/3 c. lukewarm water

Sift flour and salt. Cut in shortening. Drop eggs in flour mixture -- add lukewarm water. Mix well. Knead until smooth and elastic. Let dough rest about one hour covered. After one hour, spread floured cloth over table. Place dough on cloth. Roll and stretch until dough is about as thin as wax paper. Spread with filling. Roll jelly roll fashion. Coil in circle. Drop in salted boiling water. Cook covered 35 minutes. When cooked, drain. Lift out of pan. Cover with buttered bread crumbs.

Filling:

1 lb. cottage cheese
4 eggs
3 slices bread -- cut in small bits
1 T. chopped chives or parsley
1/2 tsp. salt

Brown bread cubes in butter, add eggs and fry till scrambled. Add this to cottage cheese to which has been added chopped chives or parsley and salt. Mix well. Spread on stretched dough.

Courtesy of the Yugoslav-Slovene Club, Cleveland, Ohio

Rich Apple Slices

4 eggs
1 c. butter
1 1/4 c. sugar
4 c. flour
4 tsp. baking powder
1 tsp. salt
7 or 8 large apples

Mix the dry ingredients and butter as for pie crust, add well-beaten eggs. Roll 1/2 of the dough, 1/4-in. thick. Line a cookie sheet with this dough. Cut apples thin and place on this dough. Sprinkle apples with 1/2-c. sugar and cinnamon to suit your taste. Roll out remaining dough and place on top of apples. Seal sides, as you would an apple pie. Slit dough in a few places, to allow steam to escape. Bake for about an hour in a 375° oven. This is a very rich and tender dough, so it has to be handled carefully. A pastry cloth and stocking are helpful in rolling out this dough.

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

Dill Pickles

1/2 bushel pickles. Wash and put in brine (water and plain salt) strong enough to float an egg. Let pickles stand overnight. In the morning, wipe the pickles dry. Pack pickles in jars. Add the following: dill, teaspoon of pickling spice and one clove of garlic. Combine and boil the following: 3 quarts water, 1 quart vinegar 1 teacup salt.

Pour the hot mixture over the pickles and seal.
Courtesy of the Yugoslav-Slovene Club, Cleveland, Ohio

Zlinkrofi (Meat Pockets)

Dough:
2 c. flour
1/2 tsp. salt
2 T. oil
2 beaten eggs
3 T. warm water

Place flour in bowl. Add salt, oil and beaten eggs. Add warm water to make soft dough. Mix well and knead until dough is soft and smooth. Set in warm place to rest one hour.

Meat filling:

1 lb. leftover cooked chicken, pork or beef
1 medium onion (chopped fine)
2 sprigs parsley (chopped)
salt to taste
pepper to taste
2 eggs

Grind meat. Sauté onion and add to ground meat, parsley, seasoning and beaten eggs. Mix well.

Roll out dough as for noodles on lightly floured board, cut in 2 1/2-in. squares. Place 1 T. meat mixture in center of each square. Fold over each square to form a triangle, covering mounds of filling. Seal well by pressing edges together with tines of fork.

Boil in kettle of salted boiling water for 15-20 minutes. When serving, top with hot cracklings, hot butter or tomato sauce.

This is a good way to use leftover meats. Can be made ahead, frozen individually on cookie sheets, then pack in plastic bags and store in freezer.

Richie Yurkovich & Polkarioty

Playing tomorrow's polkas ... today!

Polkarioty is a polka/variety band featuring a blend of many styles of music. Be it a polka, waltz, country, rock, Latin, Cajun or just about any other style of music, we play it with enthusiasm, energy and stage presence to bring you a mix of music and show. **We make sure we have a good time so you can have a good time and an enjoyable live music experience!**

Richie Yurkovich has been providing music for polka fans for more than 40 years. From the very beginning, the "Richie Yurkovich" band has consisted of very talented musicians who have brought individualism, character and class to the band. In 2002, Rich, Kathy, Karl and Scott formed the band we know today as "Polkarioty." There was a new sound, a new look, and an energy that set this band on fire. Polkarioty is looking forward to providing many more years of music bridging a gap between the eras and having a great time doing it.

Kathy "Princess" Dunbar: drums, vocals, saxophone -- She is the star of our show with her energy, bright smile and musical talent that have made her one of the top talents in the polka field today.

Richie "The King" Yurkovich: accordion, button box, vocals, and midi effects -- He has had his own band for more than 40 years, recorded 24 albums and owns his own recording studio in Willard. In 2001, he was inducted into the Ironworld Polka Hall of Fame. With Kathy as the star of our show, Rich is the glue, holding things together with his accordion, bass, and midi effects to give the band the sound for which they are known.

Jeff "Cooter" Walker: accordion, button box, guitar, banjo, keyboard, drums, and anything else we ask him to play -- In the Polkarioty band, we feature Jeff in many ways to take advantage of his many musical talents.

Also performing with the band on occasion:

- Scott "Humble Servant" Benson: guitar, drums, banjo, vocals
- Karl "Mr. Ass" Wallin: guitar, banjo, vocals
- Mitch "Prince Stich" Yurkovich: drums
- Kendra "Jester" White: drums, percussion, vocals
- Gabe "Queen" Yurkovich: drums, vocals

Look for our latest CD recording: "Squeeze Box Man"

Richie Yurkovich & Polkarioty
N10060 Fisher Ave., Willard WI 54493
715-267-3275 • polkarioty@yahoo.com
www.polkarioty.com

