

These are some of the recipes from our Cookbook available at our bookstore. Call 1 (317) 471-8006

SLAVA KOLAC

Put water in a large, warm bowl and sprinkle in yeast. Stir to dissolve. Add sugar, salt and oil. Add 3 cups flour; beat well. Work in enough remaining flour to form a soft dough. Turn dough onto lightly floured board or counter. Knead until smooth and elastic, about 8-10 minutes. Form into a ball, place in a greased bowl and brush top with oil. Cover and let rise in a warm place until doubled (about 45 minutes to an hour). Punch down and divide into two parts. Set one piece aside. Form first piece into a smooth ball and place in a greased round pan (a spring form in about the right size). Take the remaining dough and cut 1/3 of it off and set aside. Use the large remaining piece to make a long braid. Wrap the braid around the ball already in the pan. Using the remaining dough, make two twisted ropes to make a cross on top of the kolac. Be sure to tuck the ends of the rope cross parts under the braid. Use four small pieces of dough to make the four "C's" as the finishing decoration on the kolac. Brush with oil, cover with a cloth and let rise until the kolac reaches the top edge of the pan (about 40 minutes). Bake in a 350 degree oven for 40-45 minutes or until it is a golden brown and sounds hollow when tapped. Watch the kolac carefully so that it does not get too dark. You may wish to lower the temperature to 300 after the first 20-25 minutes.

NOTE: This kolac may be made richer by substituting milk for the water and adding eggs.

Dorothy Milivojac

KOLJIVO

1 lb. wheat grain

1 lb. sugar

1 lb. walnuts, ground

1 Tbsp. vanilla

2 Tbsp. rum

½ c. water

Take 2 rounded tablespoons of the sugar and ground walnuts and set them aside for the topping. Cook wheat in clear water over medium heat for about 2 hours. Change water several times during cooking by draining water and replacing with cold water. When wheat is cooked, drain completely and spread it on a clean cloth to dry. Grind wheat in a meat grinder. Mix wheat, sugar, walnuts and flavoring. Add water until mixture is moist. Place this mixture on a serving dish. Form into a rounded shape. Combine the sugar and walnuts which were set aside and spread them over the top.

PALACHINKE

4 egg whites
1-1/2 c. flour
2 Tbsp. sugar
1/2 tsp. salt

3 Tbsp. oil
4 egg yolks
3 c. milk
2 tsp. vanilla

Beat egg whites until stiff. In another bowl sift together flour, sugar and salt. Add oil. Beat egg yolks and slowly add milk. Add vanilla and finally add the beaten egg whites. Butter the pan. Pour a small amount in heated frying pan and turn to cover the bottom of the pan. Brown lightly on one side and flip to cook other side for a short time. Fill with your favorite filling (cheese, jam, nuts, etc.) and roll up. Place in baking dish. Top with sour cream and heat in oven until heated through.

APPLE STRUDEL PASTRY

2 c. flour
1/2 tsp. salt
1 Tbsp. oil

1 egg
3/4 c. warm water
1 c. margarine or butter

Filling:

Thinly sliced or shredded apples
Raisins (optional)
Nuts (optional)
Sugar or cinnamon mix

Put flour on board and make well in center. Put salt, oil, egg and warm water in well and mix. Knead well and slap it a few times, about 10 minutes. Dust with flour and place on floured towel. Cover with warm pan for 20 minutes. Melt shortening.

Turn dough on floured cloth to stretch. Roll out to 15 inches. Use back of hands for easier stretching. Sprinkle with shortening as you stretch dough. Spread with filling. Roll like a jelly roll and place in greased pan. Bake at 350 degrees for 35-40 minutes; cool.

If desired, sprinkle with powdered sugar or sugar and cinnamon mix..

This is the basic dough recipe that you can use for your pitas and baklava. Just use a different filling.

DOROTHY'S CHEESE PITA

1 lb. Filo pastry sheets
1 stick melted butter
2 (24 oz.) cartons cottage cheese
8 eggs

1 lb. Monterey Jack cheese
(grated)
1 (8 oz.) pkg. cream cheese

Beat eggs and combine with all other ingredients except pastry sheets and melted butter. Take 4 sheets and brush with butter. Spread some of the filling and roll from long side. Do this on a towel or piece of wax paper to make this easier.

Put in greased pan and brush with more butter. Continue with more sheets and filling until both are completely used up. Bake at 350 degrees for 45 minutes or until crispy golden brown.

SPINACH PIE

1 (10 oz.) pkg. frozen chopped spinach
2 c. cottage cheese
4 eggs
½ tsp. salt
2 tsp. butter

½ lb. Cheese (Feta, sharp Cheddar
or Monterey Jack cheese) cut up
6 Tbsp. flour
½ tsp. pepper

Combine all the above ingredients; bake in greased casserole dish at 350 degrees for 1 hour.

CUCUMBER SALAD

4-6 medium cucumbers
1 Tbsp. cooking oil
8 oz. sour cream
1 Tbsp. parsley

1 medium onion, finely diced
2 Tbsp. garlic powder
salt and pepper to taste

Peel cucumbers and cut into very thin slices. Add diced onion, cooking oil, garlic powder, parsley, salt and pepper to taste. Mix well. Add sour cream and coat cucumbers. Let stand overnight.

LENTEN BEAN SOUP

2 lbs. White Northern beans
3 – 4 lbs. Chopped onions

2 – 4 c. oil (Mazola)
pepper & paprika to taste

Wash beans thoroughly. Add water to beans in large pot (pot should be half full). When beans come to a boil, add salt to taste. Cook about 2-3 hours. When beans are almost done, start to sauté onions in oil until softened and slightly browned. Add paprika and pepper to taste. Let sauté for 15-20 minutes. Combine with beans.

You could add chopped and mashed garlic if you like.

LENTIL SOUP

1 lb. lentils
3 celery branches, chopped
2 Tbsp. tomato sauce
1 tsp. oregano
1 t. oregano
½ c. vinegar

Olive oil
2 med. onions, chopped
2 garlic cloves, minced
2 bay leaves (leave only short
while)
salt and pepper to taste

Saute all ingredients except vinegar and lentils with olive oil in a bean soup pot. Add lentils and enough water to cover lentils. Stir; bring to boil. Reduce heat and simmer covered for about 45 minutes. Check water. If necessary, add more. When lentils are tender, add salt and pepper. Makes 10 cups.

*** Please call and order the new cookbook
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