**April: What’s Your Nationality**

**Haluska**

Ingredients:

1 head cabbage, about 7 inch diameter

1 large onion, chopped

1 or 2 clove garlic, minced

½ lb. bacon

14oz chicken broth

In a large skillet or roaster, brown bacon. Drain and set aside. Save 2 tbsp. bacon fat. Use fat to sauté onion and garlic in. shred cabbage and sauté with onions and garlic, until cabbage is limp. Stir often. Add the chicken broth, and continue cooking until desired consistency. Optional: add 1 cup noodles, cooked al dente or serve with mashed potatoes.

**Roasted Pears with Fig and Stilton**

Serves 6

Ingredients:

3 firm ripe Anjou pears

Juice from 3 lemons

4oz crumbled Stilton blue cheese

1/3 cup chopped toasted walnuts

¾ port wine

3 tbsp. orange fig spread

6-8oz arugula

¼ cup olive oil

Kosher salt and ground pepper

Preheat the oven to 375°. Peeled pears, discard stems, and slice them lengthwise into halves. Remove core and seeds with a melon baller, making a round well for the filling. Toss the pears in a small amount of the lemon juice to prevent browning. Arrange pears, core side up, in a baking dish to allow for tight fit. Mix together the Stilton blue cheese, walnuts, and fig spread until well incorporated. Divide the mixture among the pears, filling each well. Pour port wine over and around pears. Bake the pears, basting with port wine, for 30 minutes, or until tender. Set aside and let cool to warm or room temperature. Mix olive oil and ¼ cup lemon juice together in a large bowl. Season with salt and pepper. Toss the arugula in dressing and divide among 6 plates top each arugula bed with a pear. Serve warm.

**Spinach Lasagna Roll-Ups**

1 package lasagna noodles

24oz cottage cheese

8oz package shredded mozzarella cheese

1 egg

10oz package frozen spinach, thawed and squeezed dry

½ cup grated Parmesan cheese

1 tsp. basil, oregano, or Italian seasoning

28oz jar pasta sauce

Additional Parmesan cheese for garnish

Parsley for garnish

Mix cottage cheese, mozzarella, Parmesan cheeses with spinach and seasoning and set aside. Cook lasagna according to dockage directions. Drain; cut each noodle in half crosswise. Coat 9x13inch pan bottom with sauce. Place noodles on working tray and lightly coat each one with sauce. Spread 2 tbsp. filling on each noodle and rollup tightly, but do not squeeze the filling out. Place noodles on pan in rows and coat with sauce; sprinkle with cheese and parsley. Bake at 350° for 20 minutes or until bubbly, or microwave for 8 minutes or until bubbly. Serve with a salad or your favorite vegetable.

**Chicken with Whipping Cream**

Ingredients:

5 to 10 pieces of thin chicken breasts cutlets

Flour to bread chicken

2 or more eggs, beaten

Garlic powder

Salt

Fresh parsley

1 box mushroom slices

2 bundle scallions

1 stick butter

1 cup whipping cream

Butcher the chicken. Sprinkle with garlic powder, salt, and chopped parsley. Mallet meats then dip in beaten eggs. Next, dip in flour and fry in the skillet with butter. A large skillet could 8 to 10 pieces. Boil mushroom slices for a little bit, and then drain. Add scallion that you have cut into 1 inch pieces. Put into pot with mushrooms. Add 1 stick of butter that does not burn. Add whipping cream. Heat then pour over chicken you have assembled in the Corning Ware. Cook t 350° immediately after heating whipping cream. Cook for ½ hour. Prepare mushroom scallion mixture with butter already sautéed day before. Then add whipping cream and cook. Meat can also be fried the day before. Refrigerate and cover until ready to cook. Take out of refrigerator about ½ hour before cooking to room temperature.

**Bolognese Sauce**

Serves 4

3 tbsp. olive oil

2 tbsp. unsalted butter

1 onion, finely chopped

2 celery stalks, finely chopped

Sprig of fresh rosemary

.5 lb. minced pork

.5 lb. minced beef

1 cup white wine

2 cup tomato sauce

2 dried chili peppers, crushed

5 basil leaves, torn

Salt to season

In a hot saucepan, melt unsalted butter with the olive oil and add carrots, onions, and celery, and chili pepper. Cook the ingredients on medium heat until they are soft. Add sprig of rosemary. Add minced beef and pork. Cook until golden brown. Remove rosemary sprig and add white wine. Let it reduce. Add tomatoes sauce and let simmer. Before serving, add basil leaves and salt to season. Serve immediately.

**Roulladen**

Ingredients:

1-2 for each person of thinly sliced steaks

½ to 1 slice for each steak of bacon

1 onion, cut into small pieces

Relish, pickled dill

Mustard

Salt and pepper

Salt and pepper both sides of the steaks. Spread mustard on one side. Sprinkle some onion, relish, and ½ to 1 slice of bacon on each steak. Roll up and secure end with toothpick or twine. Brown Roulladen in pan on all sides by adding just enough water to make it sizzle and get a nice gravy base. When all sides are nicely browned, cover with water and simmer about ½ to 1 hour, depending on the thickness of the meat. Remove toothpick or twine before serving. You can make potato dumplings or Spaetzle with it.

**Green Bean, Ham, and Potato Soup**

Ingredients for soup:

2 lbs. fresh green beans or 2 cans green beans

Leftover ham

3 potatoes, cubed

1 large can chicken broth

1 cup cream (add last)

Ingredients for Zafrig (gravy):

1 large onion

2 tbsp. oil

2 tbsp. flour

1 cup cream

Sauté green beans and ham. Add potatoes, cook until tender. Add broth. Sauté onion in oil until onion is browned. Add flour to thicken. Add some broth from soup, stirring frequently, until mixture thickens. Add to soup and stir. Add cream.

**Yugoslav Cheese Cake**

Ingredients:

1lb cottage cheese, creamed

8oz package cream cheese

½ cup sugar

1/3 cup flour

4 eggs, beaten slightly

½ stick butter, melted

½ cup milk

Pour into greased baking dish, 350° for 1 hour. Before baking, sprinkle mixture with cinnamon sugar (2 tbsp. sugar and 1 tsp. cinnamon).

**Bonanza Bars**

Ingredients:

½ cup butter

2 cups light brown sugar, packed

2 tsp. baking powder

1 tsp. vanilla

2 eggs, slightly beaten with a fork

1 ½ cup flour

1 cup white chocolate chips

1 cup semisweet chocolate chips

1 cups butterscotch

1 cup of nuts can be substituted for a cup of chips

Grease and flour a 9x13 inch pan. In a large glass bowl, microwave butter until melted. Add brown sugar and stir well. Add baking powder, vanilla, and eggs. Spoon batter into prepared pan and smooth out with a rubber spatula. Bake at 350° for 30 minutes.

**“3 Minute Delight” Poppy seed Cake**

Ingredients:

3 cups flour

½ tsp. salt

1 ½ tsp. baking soda

2 cups sugar

8 fluid oz. salad oil

4 eggs

11-13 oz. can evaporated milk

1 tsp. vanilla

1 jar 10 oz. poppy filling

1 cup chopped nuts (optional)

Sift dry ingredients together, add all liquids and mix until smooth. Add poppy filling and nuts, mix on medium speed for two minutes. Turn batter into greased and floured 10 inch tube pan. Bake at 350° for about 50 to 60 minutes or until done. Cool cake 5 to 8 minutes before removing from pan.