

Chicken Pate

Ingredients

3 Chicken Thighs
1/4 Pound Chicken Liver
1 Onion
1 Bay Leaf
1 Egg
2 Tbsp Bread Crumbs
1 Parsley Snip
2 Carrots
Salt & Pepper
Peppercorn

Directions

1. Boil chicken on low heat with parsley snip, carrots, bay leaf, and half an onion, a dash of salt, and 4 peppercorns.
2. When chicken is cooked through and soft set aside to cool down.
3. Chop the rest of the onion and fry with salt and pepper
4. Take the chicken off the bone and place in separate bowl with vegetables. Set aside water.
5. When onions are golden brown add to the chicken.
6. Fry chicken liver on high speed for 2-3 minutes, add to chicken and vegetables.
7. Mix breadcrumbs with water that was set aside, just enough to make them moist, add to chicken.
8. Grind with meat grinder two times
9. Add the egg and a few more spoons of the broth, the pate should be very moist.
10. Place mixture in baker, cover and put in the oven.
11. Set oven to 350 degrees Fahrenheit and bake for 30 minutes with lid and 30 minutes without.

*Enjoy cooled down with toast and pickles.

Sour Cream Dessert Omelet

Ingredients

1/2 cup whipping cream
1/2 cup sour cream
2 Tbsp. Sugar
3 eggs, separated
1/3 cup flour
Optional Berries and extra whip cream

Directions

1. Whip the cream and sour cream with half of the sugar
2. Beat the egg yolks with the remaining sugar until light and lemon colored.
3. Fold into cream.
4. Fold in flour.
5. Beat the egg whites until stiff
6. Fold into cream mixture
7. Pour into Cezar bowl place in warm oven and bake at 350 degrees fahrenheit until golden brown. (about 20 minutes)
8. Serve with Berries and whip cream.

Cheese crepes- Nalesniki z serem

Ingredients

2 eggs
1 1/2 cups of flour
1 cup milk
3/4 cup of water
Pinch of salt
1 lb whipped cream cheese
2 egg yolk
Sugar
Vanilla flavoring
1 tbsp. of butter
Whipped cream
Fresh Fruit or jam

Directions

1. Sift the flour and a pinch of salt into a large bowl, make a well in the center.
2. Gradually whisk in eggs, milk, and water until the batter is smooth and free of lumps.
3. Cover and set aside for 30 minutes.
4. Transfer the batter into a jug for easier pouring.
5. Heat a small crepe or non-stick frying pan brushed lightly with butter.
6. Pour a little bit of batter into the pan swirling to thinly cover the base.
7. Cook for about 20 seconds or until the edges just begin to curl then toss or turn over and lightly golden the other side. Transfer to a plate and cover with a cloth or paper towel while cooking the other crepes.
8. To make the filling whisk the egg yolks with sugar until smooth and fluffy, gradually add small portions of the cream cheese.
9. Spread the filling evenly on the crepes.
10. Roll the crepes up.
11. Spray baker with nonstick oil. Place crepes in baker. Melt butter in a small bowl and brush them lightly. Cover with foil and put in the oven at 350 degrees for 10-15 minutes.
12. Remove foil for the last 5 minutes.
13. Enjoy with whipped cream and fresh fruits or jam.

Baked Pasta With Spicy Meat Sauce

Ingredients

2 tbsp olive oil
1 onion, chopped finely
2 garlic cloves chopped finely
1 lb or 2 1/2 cups of lean ground lamb or beef
14 oz canned chopped tomatoes in juice
Pinch of sugar
2 tbsp chopped fresh flat leaf parsley
1 tsp ground cinnamon
1/2 tsp grated nutmeg
salt and pepper
8 oz long hollow Greek macaroni or other short pasta
2 eggs beaten
1 1/4 cup Greek yogurt
1/4 cup Greek feta cheese grated
1/4 cup pecorino cheese

Directions

1. Heat the oil in a pan, add the onion and garlic, fry for 5 minutes until softened. Add the lamb or beef to the pan and fry for 5 minutes until browned all over. Stir frequently and break up the meat.
2. Add tomatoes, sugar, parsley, cinnamon, nutmeg, salt and pepper. Bring to a boil, then simmer uncovered for 30 minutes, stirring occasionally.
3. Meanwhile, cook the macaroni in a large pan of boiling salted water for 10-12 minutes, until tender, then drain well.
4. Beat together the eggs, yogurt, and feta cheese. Season with salt and pepper.
5. When the meat is cooked, transfer into baker. Add macaroni in a layer to cover the meat then pour over the sauce. Sprinkle the pecorino cheese on top.
6. Bake in the oven at 375 Degrees for 30-45 minutes, until golden brown. Serve hot or warm, cut in portions.

Golabki- Cabbage Rolls

Ingredients

1 Whole Cabbage
¾ Cup of Rice
0.5 Lbs Ground Pork
1 Onion
Olive Oil
Salt
Pepper
12 ounces of Tomato Sauce

Directions

1. Cook the rice then set aside to cool.
2. Cut a deep x into the top core of the cabbage, cut out as much of the core as you can.
3. Place in boiling water with one tbs of salt and boil slowly for 5 minutes or until leaves are easy to peel off. (save a cup of water for later)
4. Remove the leaves and cut out any hard cores.
5. Peel the onion, chop and caramelize in a frying pan.
6. Add onions, meat, and rice together. Season with salt and pepper to your liking.
7. Cover the bottom of the baker with torn or smaller cabbage leaves.
8. Place portions of the stuffing on the cabbage leaves, fold two opposite edges of the leaves together and roll them.
9. Put the cabbage rolls on top of the leaves tight together.
10. Pour a cup of water from boiling the cabbage over the rolls and add tomato sauce, then cover them with more cabbage leaves and foil.
11. Set oven to 350 degrees and bake for 60 minutes.
12. Take off the foil for the last 15 minutes.
13. Smaczne – bon appetit

Lingonberry cake

Ingredients

2 cups flour
2/3 cups sugar
1 tbs. baking powder
150 grams or 2/3 cup unsalted butter
1 egg
¾ cup lingonberry preserves (easy to find at Ikea) or use cranberry jam

Streusel topping:

2/3 cup oatmeal
3 tbsp. butter
½ cup sugar
½ teaspoon vanilla extract

Directions

1. Combine flour, sugar, and baking powder. Cut in the butter with a pastry blender. Add the egg and mix well.
2. Spread into the greased baker. Spread preserves over the batter.
3. Combine all of the streusel ingredients and sprinkle over batter. Bake at 400 degrees for 30 minutes until golden. Place baker in while preheating.
4. Cool in the pan and enjoy.

Fish For A Prince

Ingredients

600 grams boneless and skinless cod or halibut fillet
2 cups fish stock
1 ½ tbsp. butter
2 ½ tbsp. flour
1 egg yolk
1/3 cup whipping cream
salt
1 tbsp. of lemon juice
½ cup peeled cooked shrimp
8 asparagus spears
1 tbsp. chopped parsley

Directions

1. Cut the fish into 4 serving pieces. Poach in fish stock for 8-10 minutes. Transfer fish
2. to the platter and keep warm in the oven.
3. Melt the butter and stir in the flour, gradually whisk in the stock. Simmer until thickened.
4. Beat the egg yolk into the cream and whisk into the sauce. Season with salt and lemon juice.
5. Cover the fish with the sauce. Garnish with shrimp and asparagus. Sprinkle with parsley.

Apple Fritters

Ingredients

2 cups buttermilk
2 cups flour
2 eggs
1 tsp. baking powder
2 or 3 apples
Oil
Teaspoon of butter
Powder sugar

Directions

1. Whisk the egg whites to a stiff foam.
2. Pour the flour mixed with baking powder in a bowl, add butter milk and egg yolks.
3. Stir everything gently while adding the foam. The batter should have the consistency of a thick cream. Slice the peeled apples thinly, put them in the batter and stir.

4. Heat oil and butter in a pan. Drop small portions of the batter and apples in to the pan and fry on both sides over a medium heat until golden.
5. Transfer to platter and put into warm oven while making the rest of the batter, and keep them warm till they are ready to serve.
6. Right before serving, sprinkle the fritters with powder sugar.

Citrus Baked Salmon

Ingredients

8 slices fresh lemons
4 (6 to 8 ounce) skinless salmon fillets
Sea salt and ground black pepper
2 tbsp. chopped dill
2 tbsp. sundried tomatoes in oil
2/3 cup white wine

Directions

1. In the platter place 2 lemon slices side by side, you will end up with 4 groups. Each fillet will have its own citrus bed.
2. Season each fillet with salt and pepper, drizzle with a bit of oil.
3. In the small bowl mix the dill, sundried tomatoes, and a bit of oil. Divide mixture on top of the fillets. Then drizzle with the wine.
4. Place in oven while preheating and bake at 375 degrees for 10 minutes or longer for well done.

**Recipes provided by Lidia's Polish Pottery.*