

MARYA CHLEBEK'S POLISH PLUM BUTTER (POWIDLA SLIWKOWE)

Ingredients:

- 1 pound plums (any type will work, but plum prunes are preferred)
- ¼ cup to ½ cup light brown sugar
- 1 cinnamon stick

Directions:

- Pit and quarter or slice plums.
- Place plums and cinnamon stick in a pot with high sides.
- Heat over medium heat to boil, then reduce to low for 30 minutes, stirring as needed.
- Add sugar to taste (the plums will taste sweeter as they cook down) and cook for 30 more minutes—stirring often to keep from burning bottom of pan.
- Blend—*This is optional and needed only if you want a smoother butter. If you don't mind the chunks of plum peel in your butter you may skip this step. Allow plums to cool slightly before blending.*
- Return to pan and continue to cook over low heat for 20-30 minutes more, stirring frequently.
- When butter is thick and “sticks” to spoon, it is done. May be canned, frozen, or should last in refrigerator for 2 weeks.
- Delicious served on bread or rolls, as a sauce for meat, or as a dollop on ice cream.

MARYA CHLEBEK'S CINNAMON KUGEL

Ingredients:

- 1 cup raisins—or another dried fruit
- 1 cup orange juice
- zest of one orange
- 12 oz. wide egg noodles
- 6 large eggs
- 1 cup sour cream
- 1 cup small curd cottage cheese (8 oz.)
- 4 oz. cream cheese, softened
- 1 teaspoon vanilla extract
- ½ to ¾ cup sugar, depending on taste preference
- 1 teaspoon ground cinnamon
- ¼ teaspoon nutmeg
- ¼ cup butter, melted
- ¼ teaspoon salt
- Ground cinnamon and sugar for dusting
- Butter for greasing pan or nonstick cooking oil spray

Directions:

- Soak raisins in orange juice for at least 1 hour.
- Spray or butter a 9 by 13 inch pan or two 8 inch round cake pans.
- Preheat oven to 350 degrees.
- Bring large pot of water to boil. Cook noodles until al dente—about 5 minutes. Drain, rinse in cold water, drain, but leave in colander. (Do not cook longer. Noodles should be al dente.)
- Thoroughly blend eggs, sour cream, cottage cheese, cream cheese, vanilla, sugar, orange zest, cinnamon, nutmeg, melted butter and salt.
- Drain raisins over noodles in colander, then return noodles and raisins to pot.
- Pour egg mixture over noodles and combine.
- Pour into buttered/sprayed pan(s).
- Dust top of kugel with sugar and cinnamon.
- Bake large pan of kugel for 60 minutes or two smaller pans for 45 minutes, or until center is set and ends of noodles are golden brown.
- Allow to rest 15 to 20 minutes. Serve hot or cold.

SOPHIA KUMIEGA'S BEST GOLABKI RECIPE

Ingredients:

- 2/3 cup white rice
- 2 heads green cabbage
- 2 eggs, beaten well
- 1 and ½ pounds ground beef
- 1 cup chopped onion
- 1 teaspoon salt
- ¼ teaspoon black pepper
- 8 slices bacon, cut in 1-inch pieces (optional, but enhances flavor)
- 2 (16 oz.) cans tomatoes—do not drain
- 2 (8 oz.) cans tomato sauce
- 2 bay leaves

Directions:

- Cook rice according to package directions and cool.
- Core cabbages and separate leaves. You will need leaves large enough to roll, at least 10 leaves from each head. Cut a little of large vein from center of big leaves. Large leaves may be cut in half. Chop, salt and set aside leftover cabbage.
- Boil cabbage leaves about 4 or 5 minutes until limp (do not boil longer); drain and rinse leaves in very cold water.
- Cook bacon and ½ onion until bacon is crisp. Drain bacon and discard grease. Return to pan.
- Add tomatoes, tomato sauce and bay leaves to bacon and onions, and stir. Allow this to simmer while stuffing cabbage leaves.
- Combine cooked rice, raw ground beef, eggs, ½ onion, 1 teaspoon salt, and pepper. Mix well by hand.
- Divide beef and rice mixture evenly among cabbage leaves, placing about ¼ cup to 1/3 cup mixture (depending on size of leaves to be rolled) into center of each leaf. Tuck ends of leaf and roll.
- Place stuffed cabbage seam side down on top of chopped cabbage in large Pyrex or baking dish.
- Pour tomato sauce over cabbage rolls.
- Bake at 350 degrees for approximately 1 and ½ hours.

****This dish is often served with potatoes, but I served it with a side salad and sliced cantaloupe. Bread and butter would be a nice addition.**

ILYANA BUKOWSKI'S DELICIOUS BRISKET

Ingredients:

- 4 pounds Brisket (approximately)
- Kosher salt
- Ground black pepper
- 2 Tablespoons olive oil
- 2 large yellow onions, chopped
- 2 cups red wine
- 2 cups chicken broth
- ½ teaspoon cinnamon
- 5 whole cloves

Directions:

- Salt and pepper brisket.
- Brown brisket in heated olive oil (5 minutes each side) in heavy bottomed Dutch Oven.
- Remove brisket and set aside.
- Brown onions in Dutch oven until golden brown, then remove and set aside.
- Transfer brisket to Dutch oven and cover brisket with onions.
- Combine red wine, chicken broth and spices.
- Pour liquid over meat. (If you need more liquid to cover, or to almost cover the brisket, add more chicken broth and red wine in equal parts.)
- Bring to boil, then lower heat to lowest setting on burner.
- Cook approximately 4 hours or until the brisket is fork tender.
- Transfer brisket to ovenproof dish. Rest 15 minutes, and slice.
- Continue cooking “gravy” while slicing. Cover meat in a few spoon of gravy.
- Serve, or better yet, cool and refrigerate, covered, for one day to allow flavors to bloom.
- If reheating, preheat oven to 350 degrees and reheat in ovenproof dish for 30 minutes.
- Serve with egg noodles, savory kugel or potatoes.

ILYANA BUKOWSKI'S SAVORY KUGEL

Ingredients:

- 2 cups dry wide egg noodles (6 oz.)
- 1 small can sliced mushrooms, not drained
- 1 pound frozen chopped spinach, thawed, well drained
- 1 large Spanish onion, diced
- 3 eggs, beaten well
- 2 Tablespoons butter
- 4 Tablespoons butter, melted, and divided in half
- 8 oz. whole milk sour cream
- 8 oz. whole milk cottage cheese
- 4 oz. whole milk cream cheese (melted till soft)
- ½ teaspoon salt
- Salt and Pepper to taste
- Chopped flat parsley (a few sprigs)
- Zest of 1 lemon
- Dash of nutmeg
- 1 cup shredded parmesan cheese for topping

Directions:

- Preheat oven to 350 degrees.
- Generously butter a 9 X 12 inch pan. (Can also be made in cake pans for a different presentation)
- Cook noodles in boiling, salted water for 4 minutes. Noodles should be al dente.
- Drain and rinse noodles in cold water; drain again and pat noodles dry.
- Salt spinach with ½ teaspoon salt and cook or microwave three minutes. Pat dry.
- Cook onions in 2 Tablespoons butter over medium high heat until caramelized.
- Add mushrooms with liquid and simmer.
- In separate bowl beat eggs, half the melted butter, sour cream, cottage cheese, cream cheese, salt and pepper, lemon zest, nutmeg and chopped flat parsley.
- Add spinach, caramelized onion and mushrooms to egg and cheese mixture. Mix thoroughly.
- Gently fold in al dente pasta.
- Pour mixture into prepared baking dish.
- Smooth top of kugel.
- Drizzle the other half of melted butter over kugel and sprinkle with parmesan cheese.
- Bake, uncovered, for 40-50 minutes or until top is golden brown and a toothpick inserted comes out nearly dry.
- Kugel may be made a day ahead and reheated, covered, in 350 degree oven. Do not microwave or it will become soggy.
- This can be served as a side dish or as the main event. Delicious with fish and a salad. Makes a great breakfast or brunch entrée.

