

**Soups and bread \* by recipe if it is finished**

## Fresh Tomato Soup

7 medium ripe tomatoes  
(about 2-1/2 pounds, cored/cut into bite size chunks)  
1 medium onion, chopped  
1 medium celery stalk chopped  
2 garlic cloves, minced

1 c. chicken broth  
handful of fresh basil  
cumin to taste  
1 Tbs. Brown sugar  
1 Tbs. Tomato paste  
1-1/2 tsp. Salt  
¼ tsp. Pepper  
hot pepper sauce to taste

Put tomatoes, onions, celery, garlic in a bowl. Cook covered on high (100% power) in microwave for 15 min., stirring often  
In food processor with knife blade attached, process until smooth

In same bowl mix tomato mixture and remaining ingredients. Cooked covered on High 5 min, stirring once.

Serve hot with sour cream and chopped chives for garnish

Freezes nicely

## **Black Bean Soup**

2 Tbs. olive oil  
1½ c. chopped onion  
8 garlic cloves, minced  
¼ c. chopped jalapenos (or canned chilies -- if mild add ¼ tsp. cayenne pepper)

Sauté 5 minutes

2 cups dried black beans (about 13 oz)  
1 tsp. ground cumin  
1 tsp. ground coriander  
1 c. peeled, seeded, chopped tomatoes  
8 c. (or more) vegetable or chicken broth  
1 c. coarsely chopped fresh cilantro  
salt and pepper

Mix beans and spices. Add tomatoes, broth and bring to a boil. Reduce heat, cover and simmer until beans are tender, stirring occasionally, about 2¼ hours.

Working in batches, puree soup with cilantro in blender. Return to pot. Season to taste with salt/pepper

Lime wedges

Can be prepared 1 day ahead or frozen for later. Bring to simmer, thinning with more broth if necessary. Ladle into bowls. Serve, passing lime wedges separately. If desired, serve with bowls of sour cream, grated cheese, and small tortilla shell pieces, and chopped onions to sprinkle on top.

The jalapenos seemed to make the soup quite "hot" -- the lime wedges wonderfully "cut" the hotness. To be really fancy ladle corn soup and bean soup in the bowl at the same time for two toned soup.

## Apple Coffee Cake

Bake @ 325° for 1 hour

2 c. unsifted flour  
1¼ sugar  
2 tsp. baking soda  
1 tsp. nutmeg  
1 tsp. cinnamon  
½ tsp. salt

Mix together

¼ c. butter  
2 eggs, beaten  
4 c. diced apples  
½ c. chopped nuts

Add to above and beat together  
Cooked in greased and floured 9x13 pan at 325° for about 1 hour,  
until done. Cool on rack 5 min. Pour topping on cake

## Topping

1 c. dark brown sugar  
¼ c. butter  
¼ c. milk or half/half  
Pumpkin Curry Soup \*

Simmer for 1-5 minutes

Serves 6

1/2 lb. mushrooms, slices  
1/2 c. chopped onion  
2-3 T. unsalted butter

Saute until onion is softened

2 T. flour  
1 tsp.-6T. curry pwd

Add and cook over low heat for 5 minutes  
Remove from heat

3 c. chicken broth

Whisk broth into above

1 lb. can pumpkin  
1 T. honey  
1/2 tsp. nutmeg  
salt/pepper  
adjust curry to taste

Stir in pumpkin, honey, nutmeg, salt/pepper and curry

Simmer, stirring, 15 min.

1/3 c. cream (I use half/half) Stir in. Reheat until hot -- not boiling

Easy recipe to double/triple. Can be made ahead, cooled and reheated -- adding the cream when it is reheated.

For dramatic effect serve in a hollowed out pumpkin shell

### **Shrimp/Clam Soup**

**6 Tbs. butter**

**½ c. shredded carrots**

**¾ c. finely chopped celery**

**½ c. chopped onion**

**½ c. flour (I use Wondra flour)**

**½ tsp. salt, ¼ tsp pepper**

**1 tsp. thyme**

**½ c. tomato puree**

**4 c. milk**

**1½ c. chicken broth**

**7 oz. shredded gouda cheese**

**1 pkg. (12 oz.) frozen peeled shrimp**

**2 cans minced clams**

**(drained/undrained -- your preference)**

**Saute' carrots, celery, onion in butter**

**Mix flour, salt, pepper, thyme with carrots, celery, onions**

**Remove from heat**

**Stir in above mixture**

**Gradually add milk and broth, bring to a boil, stirring for one minute. Reduce heat.**

**Stir in cheese until melted (do not let it boil)**

**Stir in shrimp and clams**

**Can be reheated but the cheese may separate a bit.**

**A super tasting hearty soup -- easy to make -- elegant!**

## Onion Soup

Serves 12

Bake @ 375°

1 c. butter

Melt butter

9 med. sliced onions  
4 minced garlic cloves

Add onions and garlic. Cook over low heat to stew for about 20 min. or until soft, without browning

8 c. beef consommé  
½ tsp. pepper  
salt to taste  
1½ Worcestershire sauce

Add consommé and bring to a boil.  
Add pepper and salt to taste  
Add Worcestershire if desired -- optional  
Simmer 30 min. Can cool and freeze soup at this point.

1 c. port wine

Stir in wine. Divide soup into 12 oven proof bowls.

12 slices French bread

Butter, toast and cut into 1" square pieces

1½ c. grated Swiss cheese

Top each bowl of soup with a slice of bread and sprinkle with 2 Tb. cheese. Bake @ 375° for 10 min. or until cheese melts and becomes crusty.

**Poppy Seed Bundt Cake\***

**Bake @ 350°**

**¼ c. poppy seeds  
1 c. buttermilk**

**Soak poppy seeds in buttermilk overnight.**

**1 c. margarine  
1½ c. sugar  
4 eggs  
1 tsp vanilla**

**Cream margarine; gradually add sugar and beat until fluffy.  
Add eggs one at a time, beat well after each addition.  
Add vanilla**

**2½ c. flour  
½ tsp salt  
1 tsp bak. soda**

**Sift flour, salt, soda  
Add to creamed mixture alternately with buttermilk/poppy seeds.  
Blend well.**

**½ c. sugar  
1½ T. cinnamon**

**Mix together sugar and cinnamon. Sprinkle lightly over the bottom/sides of a greased bundt pan (this will form a thin crust over the cake).**

**Layer the batter in the pan sprinkling cinnamon/sugar between each layer. If you spread the batter thin there will be three layers of cinnamon/sugar. Bake at 350° for 50 min. or until toothpick inserted comes clean. Set on rack to cool for 1 hour before unmolding (left longer than one hour and it almost impossible to remove).**

**Quick coffee Cake**

**Bake @ 350°**

**2/3 c. yellow cake mix (or white)      Mix together well and set aside**  
**1/4 c. firm butter or margarine**  
**1 c. brown sugar**  
**3/4 c. chopped walnuts**

**3 eggs      Beat eggs slightly**  
**1 1/2 c. sour cream      Add sour cream**  
**rest of cake mix      Stir in cake mix. Mix well. Batter will be stiff**

**Pour 1/2 of batter into greased and floured tubular or oblong pan. Sprinkle topping on batter; repeat. Bake 40-45 min @ 350° or until toothpick comes out clean.**





**1 c. (2-3) mashed bananas      Add to creamed mixture**

**2 eggs                                      Add to above and mix well**

**1½ c. flour**

**1 tsp. bak soda**

**1 tsp. salt**

**½ c. milk (I use skim)**

**Sift dry ingredients and add alternately with milk to creamed mixture**

**Pour in greased loaf pan (can add nuts or just put nuts on top and sprinkle with wheat germ). Bake @ 350° for one hour or until knife comes out clean. Let cool in pan for about 10 min. Bang bottom of pan hard on wood cutting board and lightly bang the sides just enough to loosen bread from pan. Cool on rack.**

**This is about the easiest and best recipe I have ever found**

## Turkey Noodle Soup

One turkey carcass  
(or pheasant)

Simmer all the bones in about 4 quarts of water for 2-3 hours. Break the leg bones in half to simmer out the marrow. Can add some onions, carrots or celery to the broth for extra flavor. Drain and save broth. Pick meat off the bones.

1-2 cans of cream of mushroom soup Mix together mushroom soup and broth. Add turkey meat (according to taste and amount of broth) and simmer.

1 pkg. noodles or homemade noodles, cooked

Add cooked noodles to soup mixture. Adjust seasonings as desired. Heat and serve.

## Grandma's Homemade Noodles

1 egg or 2 egg yolks

1 Tb. cream

½ tsp. salt

¼ tsp. bak. pwd.

Flour to make a stiff dough

Mix egg, cream, salt, baking powder and flour together. Knead dough until pliable but stiff. Roll dough very thin on a floured board.

Slice noodles into thin strips. Let dry several hours.

Cook in boiling water 15-20 min.

As a child I remember pans/boards with noodles draped over them drying in the kitchen, especially after we had turkey or the hunters brought home a pheasant. To this day turkey noodle soup is one of my favorite meals.. These noodles were never as thin as the packaged noodles-- they had a bit of "bite" to them.

**Mom's (Grandma's) Turkey Stuffing**

2 pkg. herb dressing mix (about 14 oz. each)

1 pkg. dry onion soup mix

1 tsp. bak pwd

1 c. pistachios, walnuts or almonds

1 cube butter, melted in 1 c. water

Add additional water to make dressing moist. Can add 1 beaten egg and/or milk.

Pistachios make this dressing -- my grandma (your great grandmother) said the bak pwd made it "lighter".

## Kulich

Bake @ 350°

2½-3 c. flour

¼ c. sugar

1 tsp. salt

1 tsp. grated lemon peel

1 pkg. dry yeast

½ c. milk, plus ¼ c. water

2 Tbs. butter, room temp.

1 egg, room temperature

Combine ¾ c. flour, sugar, salt, lemon peel and yeast.

Pour milk and water in a saucepan over low heat.

Add butter which only needs softening. Pour liquid into dry ingredients and beat 2 min. on med. speed. Scrape bowl.

Add egg and ½ c. more flour to make thick batter. Beat at high for 2 min.

With wooden spoon and fingers work in additional flour to make soft dough that cleans the sides of the bowl. Turn out on lightly floured board; knead until dough is smooth and elastic, about 10 min. Place in greased bowl. Cover and put in warm place until dough doubles in bulk, about one hour.

¼-½ c. each chopped blanched almonds and raisins: Punch down dough and turn onto work surface. Press dough flat, sprinkle on almonds and raisins; work into dough. Divide dough in two and set aside a golf-ball size piece. With hands, shape each large piece into a ball with the smooth side up. Press into two greased one pound coffee cans. The dough should fill only half the tin (if more bake excess in another pan).

To make the letters "XV", roll the small piece of dough into a pencil-thin rope about 24" long; cut in 6 pieces and use to form XV on top of breads (Does IX have to do with Easter -- I don't know).

Cover cans: let dough rise almost to the top of the tins, about 45 min. Don't let it rise above the top. Bake 35 min. @ 350° or until light brown. The loaves will pull away from the sides of the cans. Remove from oven, cool in tins about 10 min. before turning onto cooling rack. Serve with Paskha (next page).

Dad's Aunt Jean served this to us in New York - a traditional Russian Easter dish

## Paskha\*

1 lb. large curd pot cheese

2½ Tbs. unsalted softened butter

Set cheese in cheesecloth and let drain with weight on top for 2-3 hours

Rub cheese through a fine sieve. Beat thoroughly with butter.

1 egg yolk

1/3 c. sugar

1/3 c. heavy cream, scalded

Mix yolk and sugar until thick

Still beating, slowly add hot cream to yolk/sugar in a thin stream. Stirring constantly, cook over low heat until mixture thickens to custard consistency. Do not allow to boil or it may curdle.

¼ c. chopped candied fruits and rinds

½ tsp. vanilla

¼ c. finely chopped blanched almonds

Combine fruits and vanilla and let set 1 hour

Take custard off the heat, stir in fruits and set the pan in a large bowl filled with ice cubes covered with 2" water. Stir the custard constantly with metal spoon until it is completely cooled; then mix gently but thoroughly into the cheese mixture and stir in the chopped almonds.

Line a "pashka" form or a small clay flower pot with an opening in the bottom with double layer damp cheesecloth (let 2" hang over the sides). Pour batter into pot and fold ends of cheesecloth over the top. Set a weight directly on top of the cheesecloth and chill overnight or until firm.

To unmold, unwrap top cheesecloth and invert on serving plate. The paskha will slide out easily. Gently peel off cheesecloth and decorate the top and side of cake with almonds and candied fruit.

Can be served alone or wonderful spread on Kulich.

I cut this recipe in thirds -- the original made a lot. Can make 3-4 days ahead of time and refrigerate.

## Buttermilk Potato Rolls\*

Bake @ 425°

Keep all ingredients at about 85°

¾ c. freshly cooked, riced potatoes

½ c. butter

2 c. buttermilk

Prepare potatoes and mix with butter

Heat buttermilk to about 85° (warmer if using pkg yeast)

1 cake compressed yeast (or 1 pkg.) Crumble yeast, sugar, salt into about ½ c. buttermilk. Let rest 10 min.  
2 Tbs. sugar Add remaining buttermilk and mix with potatoes.  
1 tsp. salt  
2 eggs Beat eggs until light and add to potato/yeast mixture  
7½ c. sifted all purpose flour

Gradually stir in 6 c. of flour. Knead in the rest. Place dough in a greased bowl and turn it so that it is greased lightly on all sides. Cover and let rise until double in bulk. Punch down. Fill greased muffin tins about 1/3 full with 3 small smooth rolled balls of dough.

1 egg yolk Dilute yolk with a little water or milk and brush glaze on rolls, sprinkle  
Poppy seeds with poppy seeds.

Let rolls rise, covered in a warm place until about double in bulk. Bake in preheated 425° oven for 15-18 minutes. Remove at once from pans.

Nice soft roll -- Oleg's favorite type

## Dilly Bread

Bake @ 350°

1 pkg. dry yeast  
¼ c. warm water

Dissolve yeast in water.

1 c. creamed cottage cheese (lukewarm)  
2 Tbs. sugar  
1 Tbs. toasted minced onion  
1 Tbs. butter  
2 tsp. dill weed (or rosemary or other herb)  
1 tsp. salt  
¼ tsp. soda  
1 unbeaten egg

Combine cottage cheese, sugar, onion, butter, dill, salt, soda and egg, and add to yeast mixture

2¼-2½ c. flour

Add flour gradually and mix to form a stiff dough.

Place in a greased bowl, cover and let rise until double (about 60 min.) Stir down dough. Turn into well greased round 8" ovenproof bowl or 8" cake pan.. Let rise again for 40-50 min. Bake in same bowl at 350° 40-50 min. Brush with melted butter and sprinkle with salt.

Don't forget the salt on top -- This bread has a wonderful aroma while it bakes

