

PIROZHKI WITH TWO FILLINGS

Dough

1 pkg.	active dry yeast	2 tsp.	sugar
¼ c.	warm water	1	whole egg
1 c.	milk	2	egg yolks
8 tbsp.	butter, cut into small pieces	4 ½-5 c.	flour
1 tsp.	salt	2	egg whites
		1	whole egg, beaten

Dissolve the yeast in warm water. Heat the milk to lukewarm and add the butter to it. Stir the milk and butter mixture into the yeast. Add the salt, sugar, egg and egg yolks, mixing well. Gradually stir in enough flour to make a soft dough.

Turn the dough out onto a floured board and knead it lightly until smooth and elastic. Place in a greased bowl, turning dough once to grease the top, and cover with a clean towel. Let rise in a warm place until doubled in bulk, about 1 ½ hours.

Punch down the dough and divide it into 48 balls of equal size. On a floured board roll each ball out into a circle of about 3 ½ inches in diameter. Place a heaping tablespoon of filling on each circle, dab edges with egg white, then press the edges of the dough together firmly to seal. Gently shape the pirozhki into elongated ovals.

Place the pirozhki seam side down on a greased baking sheet. Cover and let rise until they are just doubled in size, about 40 minutes. Preheat the oven to 350°F.

Brush each of the pirozhki with the beaten egg. Bake for 20 minutes, or until golden.

Makes 4 dozen pirozhki.

Cabbage Filling

Nachinka iz Kapusty

4 tbsp.	butter	1 tbsp.	salt
2 tbsp.	olive oil	freshly ground black pepper to taste	
2	large onions, minced	2	hard-boiled eggs, minced
1 lb.	cabbage, finely shredded		
1 ½ tbsp.	snipped fresh dill		

Saute the onions in the butter and oil until translucent, then add the cabbage and continue cooking for 15-20 minutes more, until the cabbage is tender, but not browned. Stir in the remaining ingredients, mixing well. Let cool slightly before using.

Makes filling for 4 dozen pirozhki.

Rice and Fish Filling

Nachinka iz Risa i Ryby

7 tbsp.	unsalted butter	3	hard-boiled eggs, chopped
1 ½ lbs.	white-fleshed fish fillets, cut into 1-inch cubes	¼ c.	chopped fresh dill
1 ½ c.	chopped onions	3 tbsp.	unsalted butter, melted
10 oz.	fresh white mushrooms, wiped clean and chopped	3 tbsp.	chicken or vegetable broth
1 c.	cooked long-grain rice	3 tbsp.	sour cream
		1 tbsp.	fresh lemon juice
			salt and freshly ground pepper to taste

Melt 4 tbsp. of the butter in a large skilled over medium heat. Add the fish and sauté on all sides until opaque throughout (about 5-7 minutes). Transfer fish to a large bowl with a slotted spoon.

In the skilled, melt the remaining 3 tbsp. of butter over medium head. Add the onions and sauté, stirring occasionally, until softened (about 5 minutes). Add the mushrooms and sauté, stirring, until the mushrooms have given off and then reabsorbed their liquid (about 15 minutes).

Add the mushrooms to the fish along with the rice, eggs, and dill. Toss together gently.

In a small bowl, whisk the melted butter, broth, sour cream, and lemon juice, blending well. Toss the fish mixture gently with this sauce, and season with salt and pepper.

Makes filling for 4 dozen pirozhki.

VINEGRET SALAD

1	large beet, stemmed, washed and dried	3	medium-sized dill pickles, diced into ½-inch cubes
3	medium-sized boiling potatoes, peeled	1	can (8 ½ oz.) peas, drained
2	medium-sized carrots, peeled	¼ c.	finely chopped fresh dill
¾ c.	chopped onion		salt and freshly ground black pepper to taste
1 tbsp.	vegetable oil		

Dressing

1 tsp.	dry mustard	1/3 c.	vegetable oil
½ tsp.	sugar		salt and freshly ground black pepper to taste
3 tbsp.	red wine vinegar		

Preheat the oven to 375°F.

Wrap the beet in aluminum foil and bake until tender, about 1 ¼ hours. When the beet is cool enough to handle, peel it, and cut it into ½-inch cubes.

Meanwhile, cook the potatoes in lightly salted boiling water for 10 minutes. Add the carrots and cook until the vegetables are tender, but not mushy, about 10 minutes more. Let cool until manageable, then cut vegetables into 1/2 -inch cubes.

Sauté the onion in 1 tbsp. of vegetable oil until softened and translucent.

In a large salad bowl, combine the potatoes, carrots, onion, pickles, peas, beet, and dill. Season with salt and pepper and toss gently.

In a small bowl, whisk together the dry mustard, sugar, and vinegar. Whisk in the oil and season with salt and pepper.

Toss the salad with the dressing. Cover and refrigerate for 30 minutes before serving.

Serves 4 to 6.

ALMOND RINGS

KOL'TSO MINDAL'NOE

1 c. butter
½ c. sugar
2 eggs
2 c. flour

2 egg yolks, lightly beaten
1 c. finely chopped almonds
¼ c. sugar

Cream the butter and the ½ c. of sugar until light and fluffy. Beat in the eggs, then stir in the flour. Mix well. Form into a ball and refrigerate for 1-2 hours, until firm.

Preheat the oven to 375°F. On a floured pasty board, roll out the dough to 1/3 – inch thickness. Cut out rounds with a 4-inch cookie cutter. Then take a 1-inch round cookie cutter and cut a hole out of the center of each cookie.

Transfer the cookies to a greased cookie sheet and brush with the lightly beaten egg yolks. Stir chopped almonds and sugar together and sprinkle the mixture over the cookies

Bake for 12-15 minutes, until golden.

Makes about 18 large cookies.