

EASTERN EUROPEAN COOKING

Moussaka (5-6 servings)

- 5 medium to large potatoes
- 2 large tomatoes sliced in thin circles
- 1.5 lbs ground beef
- .5 lbs ground pork
- 2 tablespoons olive oil
- 2-3 large carrots chopped in small cubes
- 1 medium yellow onion diced
- 3-4 cloves of garlic diced finely
- Salt and pepper to taste
- 1/4th a cup of parsley
- 2 tablespoons savory (Bulgarian chubritza)
- ½ - 1 tablespoon paprika
- 1 -2 cups plain yogurt
- 3 eggs beaten

In a large skillet with olive oil over medium heat, sauté diced onions, carrots and ground meats. Add salt, pepper, garlic, paprika, parsley and savory. Sauté until browned and meat is mostly cooked through, and then set aside. Peel and cube potatoes and mix in prepared meat mixture. Then place mixture into a large casserole dish and cover with thinly sliced tomatoes. Cover with foil and bake for 45 min in a 375 degree oven. Mix eggs and yogurt in a little bowl. After 45 minutes of oven time is up, take out casserole and cover the dish with the egg and yogurt mixture. Place in the oven uncovered for 15 minutes more, or until top of dish is golden brown. Cut into squares, and enjoy. Optionally, top square with ¼ cup plain yogurt for extra creaminess.

Shopska Salad (4 servings)

- 5 vine ripened tomatoes sliced
- 2 medium cucumbers peel and cubed
- ½ cup crumbled or grated feta cheese
- ¼ cup parsley
- 2 spring onions chopped finely
- 1-2 tablespoons white or apple cider vinegar
- 2 tablespoons olive oil
- 1 or 2 large bell peppers cubed
- Salt and pepper to taste

Mix all the ingredients in a large bowl and enjoy!

Snezhanka Salad (4 servings)

- 500 grams greek yogurt
- 1 large cucumber grated
- 2 cloves of garlic
- 1 tablespoon chopped dill
- 1 tablespoon olive oil
- Salt and pepper to taste
- 3 tablespoons chopped walnuts for decoration (optional)

Mix all ingredients together and sprinkle walnuts on top. Chill in the refrigerator for at least 1 hour before consumption.