

Barszcz

Ingredients

- 2 cups sliced canned or jarred beets (x6= 12 cups or 3kg)
- 4 cups meat stock (or vegetable stock)
- 1 clove garlic (minced)
- 1 tsp sugar
- 2 tbsps fresh lemon juice (or 1 tablespoon red-wine vinegar)
- Salt and black pepper
- Optional: boiled potatoes
- Garnish: fresh dill (chopped)

Directions

1. In a medium pot, bring meat or vegetable stock to boil. Add sliced beets, garlic, sugar, lemon juice, and salt and pepper to taste. Simmer 10 minutes.
2. Serve hot with boiled potatoes and garnish with chopped dill.

Shortcut Potato Onion Perogies

Ingredients

- 3 cup all-purpose flour
- 1 tsp salt
- 2 tbsps butter
- $\frac{2}{3}$ cup water
- 1 tbsp extra virgin olive oil
- 1small yellow onion, diced
- 1 cup mashed potato
- (1 cup grated cheese)

Directions

1. In a medium bowl, stir together the flour and salt. Cut in the butter using a fork until pieces are very small. Stir in the water and mix until well blended. If the dough is too sticky, stir in a little more flour until you can knead it on a floured surface. Knead the dough for 2 to 3 minutes. Cover, and let rest for 10 or 15 minutes.
2. In a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into circles using a cookie cutter or large glass. Set aside while you prepare the filling.
3. To make the filling, prepare the mashed potato flakes according to package directions. Set aside. Heat the olive oil in a skillet over medium heat. Add the onions; cook and stir until soft and transparent. Remove from the heat, and mix in the mashed potatoes.
4. Place one tablespoon of the pierogi filling onto each circle of dough. Fold circles over and pinch the edges to seal tightly so that no filling will escape while they boil. They can be frozen at this time if you like.

5. Bring a large pot of water to a boil. Carefully drop several perogies into the water. They are done when they float to the top. Continue the process with remaining perogies. You can also fry the perogies in some butter with onion before serving if you like.

Pecan Pie V

Ingredients

- 1 cup light brown sugar
- 1/4 cup white sugar
- 1/2 cup butter
- 2 eggs
- 1 tbsp all-purpose flour
- 1 tbsp milk
- 1 tsp vanilla extract
- 1 cup chopped pecans

Crust

- $\frac{3}{4}$ cup crushed sweet biscuits or crackers
- $\frac{1}{4}$ cup melted butter
- 1 tbsp flour

Directions

1. Preheat oven to 400 degrees F (205 degrees C).
2. Make crust by combining all ingredients and pressing into dish.
3. In a large bowl, beat eggs until foamy, and stir in melted butter. Stir in the brown sugar, white sugar and the flour; mix well. Last add the milk, vanilla and nuts.
4. Pour into an unbaked 9-in pie shell. Bake in preheated oven for 10 minutes at 400 degrees, then reduce temperature to 350 degrees (176 degrees C) and bake for 20 to 30 minutes, or until done.

Footnotes

- *Tip*
- Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.

Memo