

Dinner and A Book
Episode #502

A CZECH Dinner Menu:

Stuffed Eggs
Pilsner Beer, Juice, and Cold Tea
Cold Blueberry Soup
Pork Chops in Beer
My Czech Grandmother's Cabbage Simmered in White Wine and Caraway Seed
Mixed Summer Salad
Melon, Ice Cream, Raspberries, Pecan Torts and Czech Garnets
Coffee

Recipes:

COLD BLUEBERRY SOUP

2 cups blueberries
4 cups water
Pinch of salt and sugar
2 cups sour cream
4 tablespoons flour
Pinch of cinnamon

Boil blueberries in water, add pinch of salt, cinnamon and sugar to taste. Mix flour and cream, add to the soup and boil. Allow cooling. This soup can be prepared also from other fruit—raspberries, pear, gooseberries, etc. When chilled, it is refreshing in the summer.

PORK CHOPS IN BEER

4 pork chops
Salt
1/2 cup lard (Crisco)
3 ounces chopped onion
Some caraway seed
2 grains of allspice
2 peppercorns
1 cup ale
1/3-cup flour
1/2 teaspoon lemon juice

Tenderize on both sides Sprinkle chops with spices, add little beer and simmer till the meat is tender the chops, cut the edges and rub in salt. Melt the lard, fry finely chopped onion, add chops and fry briskly on both sides. Sprinkle chops with spices, add a little beer and simmer till the meat is tender (about 25

minutes). Remove the chops, dust the gravy with flour, fry till brown and dilute the sauce with more ale to obtain thick sauce. Add lemon juice to taste. Put the chops in the sauce and heat till very warm, but keep the sauce. Serve with potatoes or dumplings.

CABBAGE IN WHITE WINE AND CARAWAY SEED

Slice 1 medium head of cabbage into 1/2 inch slices. Heat 4 tablespoons of olive oil in a large sauté pan. Sauté 2 small chopped onions in oil. Add cabbage. Sauté on medium heat until the cabbage begins to soften. If the pan is dry, add white wine. Sprinkle 1-teaspoon sugar and 2 tablespoons of caraway seed on the cabbage. Add 1/2 cup white wine. Cover and simmer about 25 minutes. Stir frequently to cover cabbage with the caraway seed and wine. Add salt and pepper to taste.

MIXED SUMMER SALAD

In a large, clear bowl section off 8 green leaf lettuce leaves, 6 chopped radishes and spears of 1 cucumber. To one side of the bowl sprinkle chopped hard-boiled eggs. Cover the entire arrangement with a dressing made of 2 tablespoons olive oil, 1-tablespoon water, a pinch of salt and sugar and a twist of lemon juice. Do not mix.

CZECH GARNETS

1/2-pound cutter
1-cup sugar
2 egg yolks
2 cups flour
1/coup chopped nuts
1/2 cup raspberry jam
Cream butter and sugar

Add egg yolks and blend well. Add flour gradually, mixing thoroughly. Fold in chopped nuts. Grease 8-inch square pan and spoon in half of the batter. Top with jam and spoon on rest of the batter. Bake in a 325-degree oven for 1 hour. When cool, cut into small squares. Makes 3 dozen "garnets."