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Our Table: a Family Cookbook

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OUR TABLE

a family cookbook

Made in Portland, Oregon, USA

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for my family.

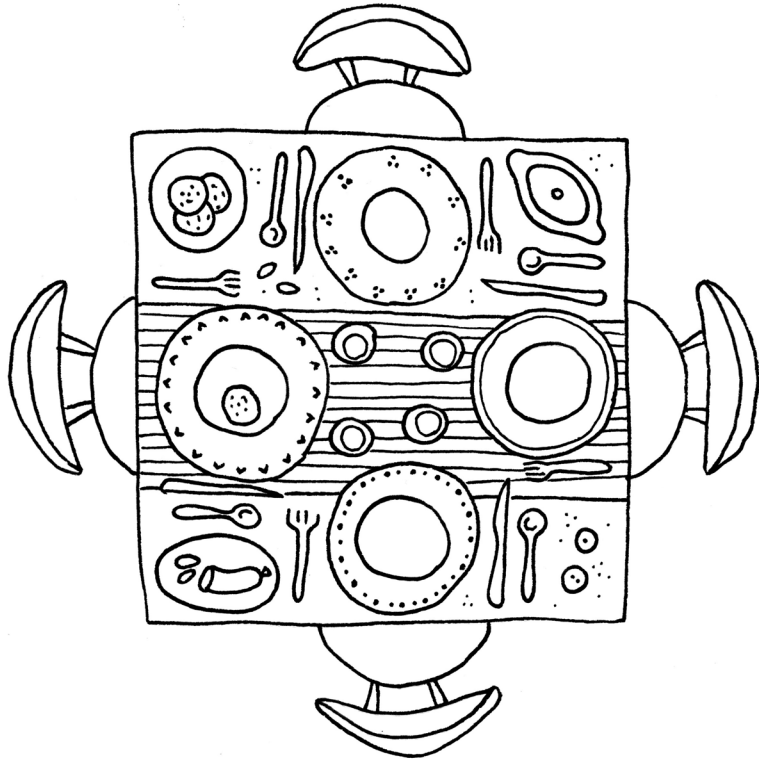
CONTENTS

mains

- 13 ROAST CHICKEN
- 16 VIANOČKA
Braided Slovak Christmas bread with raisins
- 17 SAURKRAUT SOUP
Slovak saurcraut, sausage and mushroom soup
- 18 FRIED FISH
- 19 POTATO SALAD
Slovak potato salad
- 21 SWEDISH PANCAKES
*Eggy thin pancakes with whipped cream
cheese and apricot syrup*
- 23 PLACKY
Caramelized onion potato hash brown
- 26 DUMPLINGS
Boiled Slovak bread dumplings
- 27 PORK + MUSHROOM SAUCE
- 29 COUNTRY PORK CHOPS
Pork chops and country gravy
- 32 EGG NOODLES
- 33 CHICKEN NOODLE SOUP
- 36 SPLIT PEA SOUP
- 37 MILE HIGH BISCUITS

sweets

- 41 CINNAMON ROLLS
- 44 WESSON OIL CAKE
*Dark chocolate cake with chocolate frosting
and ermine butter cream*
- 47 VANILKOVÉ ROŽKY
Slovak vanilla butter cookies
- 49 LEFSE
Norwegian potato flat bread
- 52 GINGERSNAPS
Soft ginger and molasses cookies
- 53 CHOCOLATE CHIP COOKIES
- 55 BÁBOVKA
Marbled Slovak bundt cake
- 57 COCONUT TRUFFLES
- 60 GINGERBREAD
*Molasses stout gingerbread with
Creme Anglaise*
- 63 VAJEČNÝ KOŇAK
Sweet rum eggnog
- 67 KYSNUTÉ ROŽKY
*Crescent rolls with poppy seed and
walnut filling*
- 69 CARAMEL CORN



FOOD HAS ALWAYS been an important part of my family; from my childhood days sitting on the counter next to mom, sneaking licks as she stirred an afternoon batch of cookies, to the laughs and tears we had over conversations around a dinner table. It's not the food per se, but the community and love and fellowship that was shared over it. Food often meant stopping, taking a step back from the rush of a day, and simply enjoying a moment together.

This cookbook is a collection of recipes that have been, and always will be, central to the meals shared around our table. My family and I hand-picked the foods and stories on these pages, reflecting on the memories and traditions they include. Each recipe, though some seem small and simple, represent the every day beauty and importance of stopping to share food.



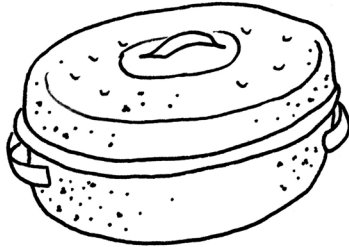
MAINS

GRANDMA GINA'S

ROAST CHICKEN

These chicken legs often sat across the plate from a generous serving of carrot slaw with raisins and mashed potatoes.

I grew up thinking that some sort of magic must have happened in the oven while cooking these incredibly moist and delicious legs, often filling my little tummy with at least three, but I have since learned that this recipe is not only real but also quite fool proof.



BAKE AT 350°F FOR 1 HOUR.

Flour or crushed corn flakes

Oil

Onion

*1–2 packages of Chicken legs
(depending on the size of your
roaster)*

None of the ingredients for Grandma's chicken legs are exact measurements, but the recipe is promised to be overwhelmingly simple.

Rinse and dry chicken legs. Toss legs in flour and brown in hot oiled cast iron skillet.

While chicken is browning, roughly chop onion and sprinkle half on the bottom of roaster. Once chicken is browned put over onions in roaster, sprinkle with the rest of your onion. Place the lid on your roaster .

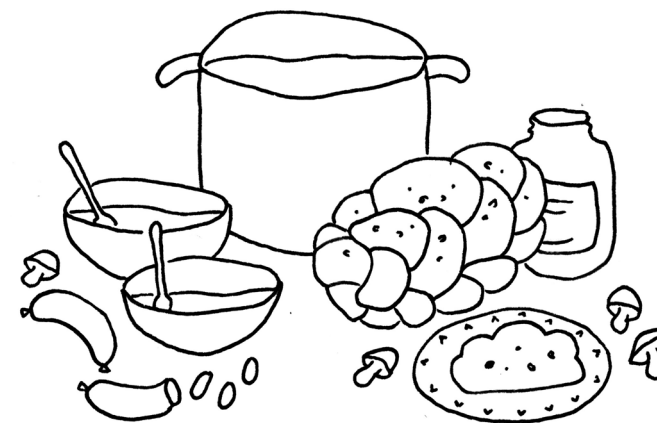
Bake at 350°F for at least 1 hour, or until the meat begins to pull off the bone.

MAMINA'S

VIANOČNÁ VEČERA

On Christmas Eve, before all the festivities and exchanging gifts, we would spend a sweet time together around the table, enjoying the company, the conversation, a drink and this fantastic meal of sauerkraut soup, fried fish, potato salad, all with a generous slice of fresh vianočka.

The leftover vianočka, spread with butter, always served as a very special breakfast in the days to follow.



vianočka

BAKE AT 350°F FOR 1 HOUR. YIELDS 1 LOAF OF BREAD.

8 cups flour
2½ cups luke warm water
4 tsp yeast
½ cup oil
4 tsp powdered sugar
1 vanilla sugar
¼ tsp salt
Zest of one medium lemon
½ cup raisins
1 egg

Mix yeast, 1 tsp of powdered sugar, 1 tsp of flour, ½ cup warm water, and let sit for 15 minutes.

Soak raisins in warm water for 15 minutes.

Mix 2 cups water, flour, sugar, salt, lemon zest, raisins (without water), oil and the yeast mixture in a big bowl and knead. Add more flour if the dough is too liquidy. Let rise in warm place for 40 minutes.

Divide dough into nine even 15-inch strands. Brade four of the strands and place on baking sheet. Brade three strands, then two strands and stack them on top of each other, (two on top of three on top of four). Shape into nice round loaf using skewers to prop up if necessary.

Let loaf rise in a warm place for one hour or until almost doubled in size. Preheat oven to 350°F. After loaf is risen, brush with whipped egg, bake for 20 minutes, lower temperature to 320°F and bake for another 40 minutes.

sauerkraut soup

COOK FOR 3 HOURS. YELDS 5 QUARTS OF SOUP.

1 lb smoked ham hock
1 lb raw ham hock
2 links smoked sausage
6½ cups sauerkraut
1 cup dried mushroom
2 medium sized potatoes
Pork fat
1 tsp red ground pepper
Angle hair pasta

For broth, in a large pot, cover both ham hocks with water and simmer for 2 hours. Cook sauerkraut, mushrooms and potatoes all separately by simmering in water until tender.

When the meat is done, remove ⅓ of the water (keep it for later if needed). Add cooked sauerkraut, mushrooms and potatoes with their water to the pot. Add the sausage. Continue cooking for 30 minutes.

In the meantime, melt the pork fat with red ground pepper and add to pot. Add salt as needed and let the soup rest.

Pull meat off of bone, but do not add to soup.

Cook pasta in slightly salty water, but do not add do soup.

To serve, dish pasta and meat to the bottom of bowl, and ladle soup over.

fish

YIELDS 6 SERVINGS OF FISH.

6 fish fillets
Bread crumbs
Flour
4 eggs
Salt
Ground black pepper

Wash fish fillets and squeeze away excess water. Generously salt and pepper the fillets. First, coat each fillet in flour, then dredge in whipped egg and final coat in breadcrumbs.

In a hot oiled skillet fry each fillet.

potato salad

YIELDS 3 QUARTS OF SALAD.

4½ lb potatoes
1½ lb carrots
4 medium sized pickles
1 cup mayo
1 cup tartar sauce
2 medium sized onions
1 Tbsp vinegar
1 Tbsp sugar

Cook potatoes in a large pot of boiling water. While potatoes are cooking peel carrots and cut into quarters longways and boil in salted water. Finely chop onions. In a small saucepan, boil onions, 1 cup of water, vinegar and sugar for ten minutes.

When potatoes are cooked, peel and cube. When carrots are tender, remove from water and chop. Finely chop pickles. Mix potatoes, carrots, pickles, salt and pepper. Carefully add the cooked onions, trying not to add too much water. Stir and let the salad sit for couple of minutes.

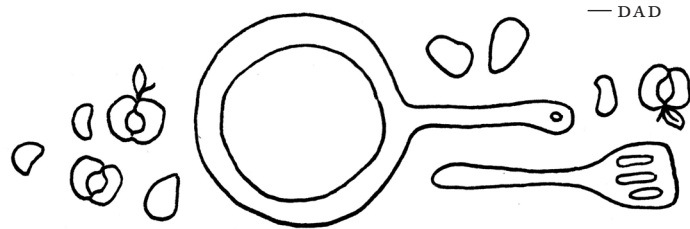
Add mayo, tartar sauce, and mix well.

This potato salad is usually served with breaded and fried fish.

NANA'S

SWEDISH PANCAKES

As a kid I knew it was going to be a good night when mom announced we'd be having "thin pancakes" for dinner. Along the way I learned most people call them Swedish pancakes but know in my heart they originated on some hillside in Norway. They'd come off the stove two at a time and we'd always top them with cream cheese and a jar of home canned apricots made into sauce. She'd cook till all seven of us were totally stuffed. Only later in life when we were was passing the tradition along with kids did we discover that thick sliced pepper bacon was the perfect side.



PAN FRY. YELDS 15 PANCAKES.

PANCAKES

3 eggs
1½ milk
¾ cups flour
Generous dash of sugar and salt

TOPPING

1 16oz can of apricots
2 Tbsp water
1½ Tbsp cornstarch
1 package of cream cheese

For pancakes, mix flour and milk till smooth. Stir in eggs, sugar and salt.

Generously butter a hot frying pan. Take ¼ to ½ cup of the batter and pour it into the pan in a circular motion. The pancake should be very thin and coat the bottom of the pan. After bubbles form, flip pancake. Butter between each pancake.

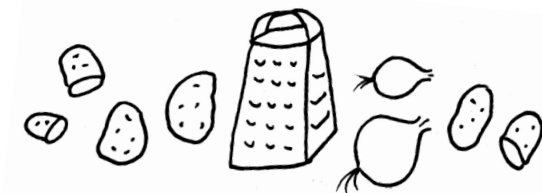
For apricot syrup, blend apricots (and their juice) in blender and heat on stove. Mix water and cornstarch still smooth and stir into apricots. Whisk together until thick and clear, then remove from heat.

For cream, whip room temperature cream cheese with 3 Tbsp of apricot syrup.

STARA MAMA'S

PLACKY

Every winter we would spend a few days at grandparent's house skiing. After a long day on the slopes, cold and tired but very satisfied, we would be welcomed home to stara mama cooking a warm meal. One of the favorites was this delicious onion hash brown. Either fried or baked, it was always paired with trezalkový čaj.



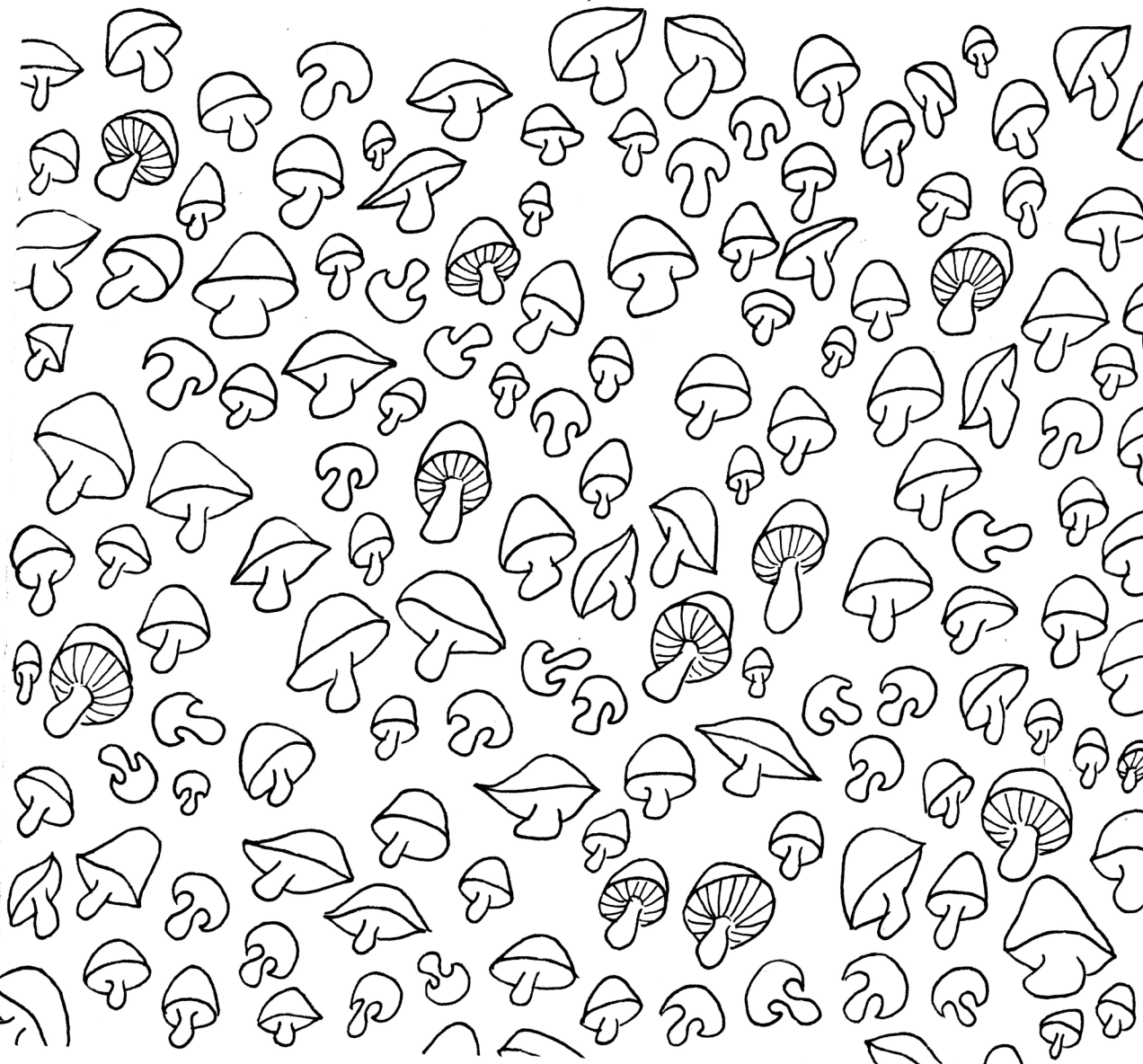
YEILDS 15 PIECES.

Grade potatoes and squeeze out excess water.

Finely chop onion. Mix onion, eggs, pepper, salt, caraway and marjoram and add all to potatoes.

Heat up pan with oil, place a portion of potatoes on pan, press thin with spatula and fry on both sides.

*3 1/3 lb potatoes
1 small onion
2 eggs
Ground black pepper
Salt
Crushed caraway
Marjoram*



MAINS

MAMINA'S

NARODENINOVÝ OBED

This meal was only ever cooked and eaten to celebrate Michal and tatino's September birthdays. Tatino had a special extra big plate for this particular dish, and the boys would always battle to see who could eat the most dumplings, usually resulting in very stuffed tummies.

dumpling

BOIL FOR 15 MINUTES. YIELDS 2 DUMPLING LOAFES.

4 1/3 cups flour
1 1/4 cups warm water
2 tsp yeast
Salt

Mix 1 tsp yeast with 1 tsp flour, 1 tsp powdered sugar and 1/2 cup warm water. Let rest.

Mix flour, salt, 3/4 cup water and yeast mixture in large bowl. Knead dough and rise in a warm place for 1 hour.

Divide the dough into 2 parts and shape into loaves. Let each loaf rise for 30 more minutes.

Bring salty water to a boil in two pots. Place one loaf upside down in each pot of water and simmer for 15 minutes.

Remove dumplings from water and generously cover with butter.

pork + mushroom sause

BAKE AT 400°F FOR 3 HOURS.

For roasted pork, rinse pork and sprinkle with salt and pepper.

Use pork grease to coat the bottom of the roaster. Place meat in roaster and cover with garlic and caraway. Fill the bottom of the roaster with 1/4 inch of water.

Cover roaster and bake at 400°F for 3 hours. Spoon liquid over meat every 45 five minutes. Remove lid for final 15 minutes of roasting.

For mushroom sause, simmer mushrooms and caraway in small amount of salted water.

Take half of the milk and boil it with simmered mushroom water. Mix the other half of the milk with cream, bring to a simmer and mix in 4 Tbsp flour. Combine both milk mixtures, and stirring constantly, bring to a boil. Stir quickly to avoid clotting. Stir in mushrooms.

ROASTED PORK

2 lb bone in pork loin
1/3 cup pork grease
Salt
Ground black pepper
Crushed caraway
2 garlic cloves, minced

MUSHROOM SAUCE

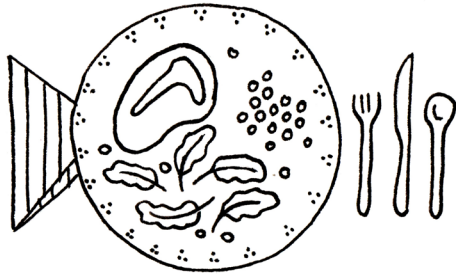
Porcini mushrooms
4 cups milk
1 cup heavy cream
Salt
Crushed caraway
Flour

MOM'S

COUNTRY PORK CHOPS

There was a time that Grandma's pork chops were one of my favorite foods. At some point mom started making the second version in a milky homemade gravy: creamy yet full of the salty tang of browned bits scraped off the bottom of the frying pan. The contrast is heavenly, the meat is fork tender... it's no wonder why I requested these for a July birthday and during several trips home from college. Utter comfort food.

— AUDRA



COOK FOR 1 HOUR + 25 MINUTES. YIELDS 4 SERVING.

*4 (4oz) boned loin pork chops
2 Tbsp flour
¼–½ tsp black pepper
1½ cups milk
1 Tbsp butter*

Combine flour, salt, and pepper in a large zip-lock. Add pork to bag and shake to fully coat pork chops. Remove pork from bag. Place remaining flour mixture in a small bowl and gradually whisk in ¾ cups of milk until smooth.

Melt butter in a large skillet over medium-high heat. Add pork chops to pan; cook 5 minutes on each side or until well browned. Add milk mixture; cover, reduce heat to low, and cook for 30 minutes stirring occasionally. Turn pork. Add remaining ¾ cups milk, cover, and cook for 30 more minutes stirring occasionally.

Uncover and cook for 15 minutes or until gravy is reduced to ⅔ cup.

GRANDMA'S

CHICKEN NOODLE SOUP

This soup was one of grandma's staples. It is pure comfort in a bowl. She usually made this for us after our drive from Portland to Salem, serving it alongside fresh crescent rolls and a slice of Havarti cheese.

Grandma's home made noodles are the key to this soup, but they don't only need to be eaten in it. Her "love boxes," or care packages, often come with a plastic bag of dried noodles which are just as delicious when eaten with only a little butter.



egg noodles

YIELDS 5 CUPS OF NOODLES.

5 eggs
Flour

Gently whip eggs. Mix in flour until dough is stiff, and can form a soft ball.

On a floured surface press the dough into a thick disc shape. Using a rolling pin, roll the dough thin (around $\frac{1}{8}$ inch) into a large rectangle shape. First making sure each side is generously floured, lay your rolled dough on a dish towel to partially dry.

Once dough had dried a little but is still playable, roll the rectangle into a long cylinder and cut cylinder into $\frac{1}{4}$ - $\frac{1}{2}$ inch wide strips. Gently unroll noodles and lay on dish towel to continue drying.

chicken noodle soup

COOK FOR 1 HOUR. YIELDS 7 QUARTES OF SOUP.

1 large onion
4 large carrots
5 stocks of celery
6 cups of chicken broth
Salt and pepper
 $\frac{1}{4}$ cup oil

Chop onion. In a large pot saute oil and chopped onion until soft. Add chopped carrot and celery and continue to saute. Add broth, salt, pepper, and simmer on low until carrots are cooked, about 40 minutes.

Boil noodles in separate pot until tender, strain out water, then add noodles to soup pot.

MOM'S

SOUP + BISCUITS

After we were married I began the search for the perfect biscuit; this is it! Hot, flaky biscuits transform an ordinary bowl of stew or soup into an anticipated meal; especially if

Dad made honey butter. Somehow along the way, Split Pea soup became a kid favorite for us (and always demanded biscuits). When my girls were in elementary school, this mystical green soup also served as a fabulous weapon of power over the boys at lunch.

— MOM



split pea soup

YIELDS 2 AND A HALF QUARTS.

1 lb split peas
1 ham hock
4 cups water
1 medium onion
2 carrots
2 medium potatoes
½ cup chopped celery
¼ tsp ground black pepper
1 bay leaf
Salt to taste

Soak peas overnight.

Drain peas. Chop onion, carrot and potatoes. In a large pot add water, peas, onion, carrot, potato, celery, bay leaf, salt and pepper. Mix well. Add ham hock to pot.

Bring to boil, and simmer for 1 hour. When soup is done, remove ham hock from pot and clean of the meat. Discard bone and add the meat back to soup.

mile high biscuits

BAKE AT 350°F FOR 15 MINUTES. YIELDS 2 DOZEN BISCUITS.

3 cups flour
¾ tsp cream of tartar
¾ tsp salt
1 egg
4½ tsp baking powder
2½ Tbsp sugar
¾ cups shortening
1 cup milk

Mix flour, cream of tartar, salt, baking powder and sugar. Cut in shortening, and stir in milk and egg. On a floured surface, roll dough ¾ in thick. Use a biscuit cutter to cut the dough. Place on baking sheet and bake at 350°F for 12-15 minutes.



SWEETS

FLOUR

SUGAR

FLOUR

BUTTER

BUTTER

BUTTER

GRANDMA GINA'S

CINNAMON ROLLS

Upon arriving to grandma's house, it took no less than a moment for the pantry doors to be open and a one of grandma's caramel cinnamon rolls to be warmed, on a plate, and sitting in front of me. I don't have many memories including a visit to grandma's that do not include a pan of her cinnamon rolls. They are perfect and delicious and caramely, and they will not disappoint.



BAKE AT 350° FOR 30 MINUTES. YIELDS 2 PANS OF ROLLS.

DOUGH

*1 cup milk
 ½ cup oil
 ½ cup granulated sugar
 1 tsp salt
 2 eggs
 1 Tbsp yeast (plus ¼ cup water)
 4½ cups flour (more for rolling)*

FILLING

*½ cup butter
 4 Tbsp cinnamon
 ½ cup brown sugar*

CARAMEL*

*4 Tbsp butter
 ⅓ cup brown sugar*

Warm milk, oil, sugar, and salt. Mix in eggs, yeast and flour. Prepare a clean bowl with butter, place dough in bowl, cover with plastic and let rise in warm place for 40 minutes.

On a floured surface, roll one half of dough into a 12 inch square. Generously brush dough with butter and evenly sprinkle with 2 Tbsp cinnamon and ¼ cup brown sugar. Roll and slice with a sharp knife, making each slice about 2 inches wide. Evenly arrange rolls in carameled* pans.

Cover rolls, set in warm place and let rise for 40 minutes. Bake at 350°F for 30 minutes or until golden brown. Remove from oven and immediately dump rolls onto plates, scooping extra caramel.

**For caramel.* Place metal pans directly on burner. Mix 2 Tbsp butter and ⅓ brown sugar in each pan and cook over low heat until butter is melted.



WESSON OIL CAKE

This simple chocolate cake has dawned uncounted frostings and attended almost all of our birthdays. Generous licks of the warm batter was a crucial parts of the process. I initially simply watched along side mom as she baked the cake but eventually took over the duties myself, using the recipe for everything from birthdays to late night sweet tooths.



cake

BAKE AT 315° FOR 45 MINUTES.

1 cup Wesson oil
1 cup buttermilk
2 eggs
2 cups granulated sugar
2 cups flour
½ cup cocoa
½ tsp salt
1 heaping TSP baking soda
1 cup boiling water
2 tsp vanilla
2 9-inch cake pans

Line bottom of pans with wax paper. Oil and dust pans with flour, knocking out excess.

Mix together Wesson oil, buttermilk, and eggs. Mix sugar, flour, cocoa, salt and baking soda. Combine flour mixture with milk mixture and mix until combine. Add vanilla and boiling water and whisk till combine.

Pour batter into pans, and bake at 315° for 45 minutes, or until a your toothpick comes out clean. Let cakes partially cool before removing from pans.

Wait until cakes are completely cooled before frosting.

frosting

YIELDS 2 CUPS CHOCOLATE AND 3 CUPS BUTTER CREAM.

CHOCOLATE FROSTING

½ cup butter
2 Tbsp milk
2 Tbsp cocoa powder
4 cups powdered sugar

ERMINE BUTTER CREAM

5 Tbsp flour
1 cup whole milk
1 tsp vanilla extract
1 cup butter, room temperature
1 cup granulated sugar
1 of pinch salt

For chocolate frosting, heat butter, milk and cocoa until butter is completely melted. Add powdered sugar and whip until smooth.

For butter cream, in a small saucepan, whisk together flour, milk, and salt. Bring to a boil, whisking constantly. Continue cooking until mixture is smooth and very thick. Transfer to small bowl and cool completely.

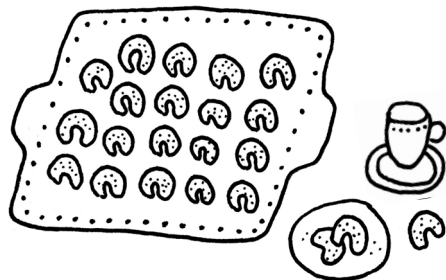
Cream butter, sugar and vanilla for 5 minutes until smooth, and fluffy. Gradually beat cooled flour mixture into the creamed butter and sugar a few tablespoons at a time. Continue to beat until mixture is fluffy, smooth and resembles whipped cream, 5-10 more minutes.

Use the chocolate frosting between the two layers of your cake, and the butter cream on the outside.

STARA MAMA'S

VANILKOVÉ ROŽKY

Visits to Stara mama's house were often accompanied by these melt in your mouth cookies. They are a vanilla sugar coated, bite size, piece of shortbread perfection.



BAKE AT 325° FOR 15 MINUTES. YEILDS 4 DOZEN COOKIES.

Cream butter and sugar. Add flour and walnuts and mix until smooth. Refrigerate batter for 30 minutes.

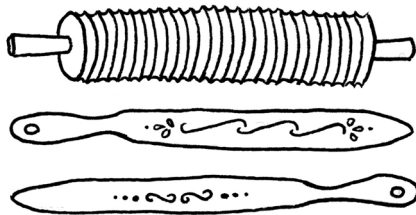
Remove from fridge and form 1½ Tbsp portions of dough into crescent shapes and place on parchment lined baking sheet.

Bake at 325° for 15 minutes or until golden brown on the bottom. After baking, while cookies are still warm, coat in powdered or vanilla sugar.

AUNTIE ELLEN'S

LEFSE

Auntie Ellen is my Dad's great aunt. She is the only one living from her generation and she embodies all that it means to be Norwegian. For years Ellen has been the keeper of my Norwegian heritage, and her lefse was an important part of this. After being gifted all the necessary lefse making tools, my family decided we would keep the tradition alive and pass down this very special, and delicious, piece of our family.



YEILDS 2 DOZEN LEFSE.

*5–6 cups mashed potatoes
 ½ cup rich milk or cream
 2 Tbsp granulated sugar
 ½ cup butter
 2½–3 cups of flour*

The night before cook and mash potatoes. Mix mashed potatoes, milk, sugar, and butter. Refrigerate overnight.

The next day add gradually add flour until the dough is easy to handle and can be formed into balls. Lightly kneed the dough. Roll dough into even balls (about ⅓ of a cup of dough each), and coat in flour. Roll each ball very thin onto generously floured pastry board or cloth.

Bake on hot flat griddle or lefse grill, turning once. Lay on flat surface to cool.

MOM'S

COOKIES

I had the recipe for chocolate chip cookies memorized by the time I was ten. As a mom with kids, one of my favorite memories is of a toddler on the counter, measuring, adding ingredients and stirring—always followed by a lick or two. When the kids started school, welcoming them home with cookies in the oven was a way to tangibly care and say “I love you and you belong.”

— MOM



gingersnaps

BAKE AT 375° FOR 8 MINUTES. YIELDS 4 DOZEN COOKIES.

¾ cups shortening
1 cup brown sugar
¼ cup molasses
1 egg
2¼ cup flour
2 tsp baking soda
1 ½ tsp salt
1 tsp ground ginger
1 tsp cinnamon
½ tsp ground cloves
Sugar for rolling

Cream shortening, brown sugar, molasses, and egg until fluffy. Mix flour, soda, salt, and spices. Combine dry ingredients to creamed mixture and stir.

Scoop dough and roll into balls. Poor extra sugar into a bowl and roll balls in sugar before placing on pan.

Bake at 375° for 8 minutes. Do not over bake.

chocolate chip cookies

BAKE AT 375° FOR 10 MINUTES. YIELDS 2 DOZEN COOKIES.

¼ cup butter
¼ cup shortening
¾ cups brown sugar
1 egg
1 tsp vanilla
1¼ cups flour
½ tsp baking soda
¼ tsp salt
1 cup chocolate chips

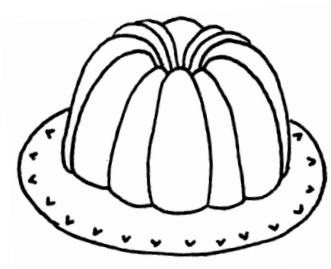
Cream butter, shortening, brown sugar, egg and vanilla until fluffy. Mix flour, baking soda, and salt. Combine dry ingredients to creamed mixture and stir. Mix in chocolate chips.

Scoop dough and bake at 375° for 10 minutes.

MAMINA'S

BÁBOVKA

Mamina's bábovka is the best. She would often make it on the weekends, or when we came home to visit from university. This delicious bundt cake serves as a wonderful afternoon snack with a cup of hot tea, but be careful, because once you start snacking it is very hard to stop.



BAKE AT 350°F FOR 1 HOUR.

Generously butter pan and dust with flour, knocking out excess.

Whip egg whites until stiff, whip in ½ cup granulated sugar and set aside. Separately whip egg yolks with vanilla sugar and the other half of the granulated sugar. While still whipping egg yolks, add water, oil, flour and baking powder. Using a spatula, fold egg whites into the egg yolk mixture.

Pour one half of the batter to bundt pan. Divide the rest of the batter into two halves. Take one of the halves (¼ of whole) and mix in 1 Tbsp of cocoa. Add cocoa portion of the batter to bundt pan and, using a spoon, gently marble. Add the rest (¼ of whole) of the batter to pan.

Don't preheat. Put pan into oven, set temperature to 350°F. After 20 minutes, reduce temperature to 320°F and bake for 40 minutes.



COCONUT TRUFFLES

I remember we used to make these truffles at home when I was little. The recipe comes from an illustrated Donald Duck cookbook. I rediscovered the recipe when missing the comforts of home during my year in Norway. Not only are the truffles delicious, they are also the perfect hiking snack, so, when Tomik came to see me in Norway at the end of my stay there I prepared the truffles for our backpacking trip in Lofoten where we called them "the matter."



— JURIK

YEILDS 3 DOZEN TRUFFLES.

CLASSIC

*¾ plus 2 Tbs butter
2 cups rolled oats
1½ cups powdered sugar
3 Tbsp cocoa powder
2 Tbsp water
¾ cup shredded coconut
(plus more for rolling)
¾ tsp water*

DAIRY FREE

*½ cup coconut milk (solid part)
1½ cups rolled oats
3 Tbsp granulated sugar
3 Tbsp cocoa powder
3 Tbsp sesame seeds
2 Tbsp water
½ cup shredded coconut*

For original, mix butter, oats, sugar, cocoa and shredded coconut in a large bowl until thick and smooth.

Form 2-3 tablespoon portions of the dough into balls and roll in shredded coconut until coated.

For dairy free option, mix coconut milk, oats, sugar, cocoa, sesame seeds, and water in a large bowl until thick and smooth. Add more water if necessary.

Form 2-3 tablespoon portions of the dough into balls and roll in shredded coconut until coated.

These truffles are best served at room temperature

AUDRA'S

GINGERBREAD

When mom declared there would be a new family tradition in the Shaw household in December, it sounded like a foreign and mysterious holiday to this skeptical 11 year old. It seemed only a few things were known about “doing” St. Nicholas day: there would be stockings, story time, and guests of our choice. Most importantly for this lifelong sweet tooth, there would be gingerbread.

During the first years, we experimented with a variety of recipes. I already liked to bake and have memories of being involved in this yearly process. There were molasses-y bricks, there were chocolate-ginger loaves, but eventually, there was this. Now that the family has multiplied and St. Nicholas Day looks a little different, this cake is still a key December player.

— AUDRA



creme anglaise

YIELDS 1 CUP OF CREAM.

½ cup whole milk
½ cup whipping cream
1 2-inch piece vanilla bean, split
3 large egg yolks
3 Tbsp granulated sugar

Combine milk and cream in heavy medium saucepan. Scrape in seeds from vanilla bean; add bean. Bring milk mixture to simmer. Remove from heat.

Whisk egg yolks and sugar in medium bowl to blend. Gradually whisk hot milk mixture into yolk mixture. Return custard to saucepan. Stir over low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 5 minutes (do not boil). Strain sauce into bowl. Cover and chill.

Can be made 1 day ahead.

gingerbread

BAKE AT 350° FOR 50 MINUTES.

1 cup oatmeal or Guinness Stout
1 cup molasses (not blackstrap)
½ tsp baking soda
2 cups all-purpose flour
1½ tsp baking powder
2 Tbsp ground ginger
1 tsp ground cinnamon
¼ tsp ground cloves
¼ tsp nutmeg
1 Pinch of ground cardamom
3 large eggs
1 cup packed brown sugar
1 cup granulated sugar
¾ cup vegetable oil
Confectioners sugar for dusting
10–12 cup bundt pan

Generously butter pan and dust with flour, knocking out excess.

Bring stout and molasses to a boil in a large saucepan and remove from heat. Whisk in baking soda, then cool to room temperature. Sift together flour, baking powder, and spices in a large bowl. Whisk together eggs and sugars. Whisk in oil, then molasses mixture. Add to flour mixture and whisk until just combined.

Pour batter into bundt pan and rap pan sharply on counter to eliminate air bubbles. Bake in middle of oven until a tester comes out with just a few moist crumbs adhering, about 50 minutes. Cool cake in pan on a rack 5 minutes. Turn out onto rack and cool completely.

Serve room temperature with Creme Anglaise.

MAMINA'S

VAJEČNÝ KOŇAK

Nazdravie! Christmas and Easter in the Juraska home always included a bottle of Mamina's home made sweet, rum eggnog. In the evening, and sometimes just spontaneously, we would pour a shot, into the same small glasses, and toast.



YEILDS 1 QUART OF KOŇAK.

CLASSIC

*1 cup powdered sugar
1 vanilla sugar
4 egg yolks
1 cup sweet condensed milk
2 cups milk
1 cup rum*

DAIRY FREE

*1 cup powdered sugar
1 vanilla sugar
4 egg yolks
1½ cups plus 2 Tbsp almond cream
¾ cup plus 1 Tbsp almond milk
1 cup rum*

Whip egg yolks with sugar and vanilla sugar. While still whipping, add sweet condensed milk (or almond cream) followed by milk and rum.

Strain mixture while pouring into bottle.

MAMINA'S

KYSNUTÉ ROŽKY

These stuffed rolls are an exciting and delicious take on a crescent roll. Whether you choose one filled with smooth walnuts or crunchy poppy seeds they make a wonderful snack. After a visit home, mamina often sent us back to university with a container of these. She would also pack them for trips.



filling

YIELDS 2 CUPS OF EACH FILLING.

WALNUT FILLING

1¼ cup ground walnuts
½ cup plus 1 Tbsp granulated sugar
Rum

For walnut filling. Mix sugar and walnuts. Add rum, just enough so that mixture forms a paste. Transfer walnut mixture to a small saucepan and stirring constantly, heat, but do not boil. Set aside and cool.

POPPYSEED FILLING

1¼ cup ground poppyseed
½ cup plus 1 Tbsp granulated sugar
1 tsp lemon juice
Warm water

For poppyseed filling. Mix sugar, poppyseeds and lemon juice. Add water, just enough so that mixture forms a paste. Transfer poppyseed mixture to a small saucepan and stirring constantly, heat, but do not boil. Set aside and cool.

bread

BAKE AT 340° FOR 20 MINUTES. YIELDS 32 ROLLS.

½ cup plus 1 Tbsp flour
¼ tsp salt
1 Tbsp sugar
¾ tsp baking powder
2 egg yolks
1 cup milk
2½ tsp yeast
½ cups plus 1 Tbsp oil

In a small saucepan, heat milk until just warm. Mix 1 dl of warm milk, 1 table spoon of flour, 1 table spoon of sugar and yeast. Set aside and let yeast grow for 10 minutes.

In a large bowl mix flour, sugar, salt and baking powder. Add egg yolks, the yeast mixture, and the rest of milk. Knead the dough (it should be quite stiff). Add oil and continue kneading.

Divide the dough into 4 parts. On a flour surface, roll one part of the dough into a 12 inch circle. Cutting through the center, divide the circle into 8 wedges. Place a spoonful of either filling on the wider end of each wedge and roll it towards the center. (Repeat with all four portions of dough).

Arrange rolls on a pan, brush with egg, and set in warm place to rise for 40 minutes.

Bake for 10 minutes at 340°F. Lower temperature and continue baking until golden brown, about 10 more minutes.



CARAMEL CORN

In the Shaw house, the fall season often brought a night spent carving pumpkins and eating an unsupervised amount of caramel corn and roasted pumpkin seeds. Dad would arm us all with two wooden spoons and a big bowl to help mix the popped corn and caramel when the time came. We would eat to our hearts content, leave no room for dinner and deliver brown bags of fresh caramel corn to our neighbors.



YEILDS 10 QUARTS OF CARAMEL CORN.

*1 1/4 cups unpopped pop-corn
2 cups butter
2 cups granulated sugar
2 Tbsp white Karo syrup
1/4 cup water
1/4 tsp salt*

Pop pop-corn, divide into 4 large mixing bowls and set aside.

Mix butter, sugar, Karo syrup, water, salt and bring to a boil. Boil, stirring constantly, on medium heat, until caramel reaches 190°F.

Remove from heat and evenly pour over popped corn, stir while pouring and continue stirring until corn is evenly coated.

dobrú chuť!

