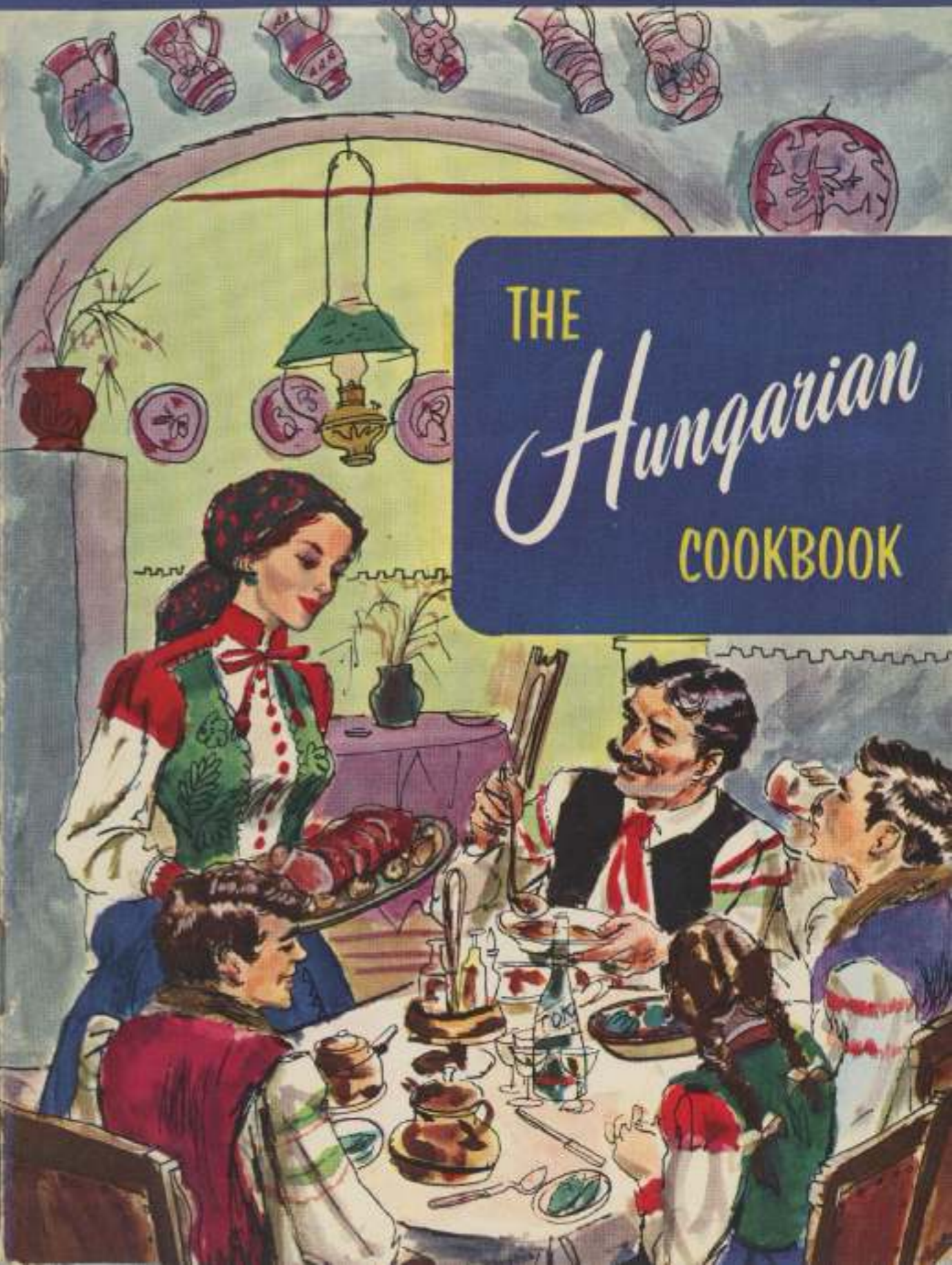




151 most flavorful Hungarian recipes



THE
Hungarian
COOKBOOK



THE HUNGARIAN COOKBOOK



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Published by
CULINARY ARTS INSTITUTE • Chicago 1, Illinois



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ACKNOWLEDGMENTS

For the beautiful and valuable photographs which illustrate many of the recipes in this cookbook, we gratefully acknowledge the generous cooperation of the Long Island Duck Growers Association, the National Live Stock and Meat Board, and the Poultry and Egg National Board.

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HUNGARIAN COOKERY

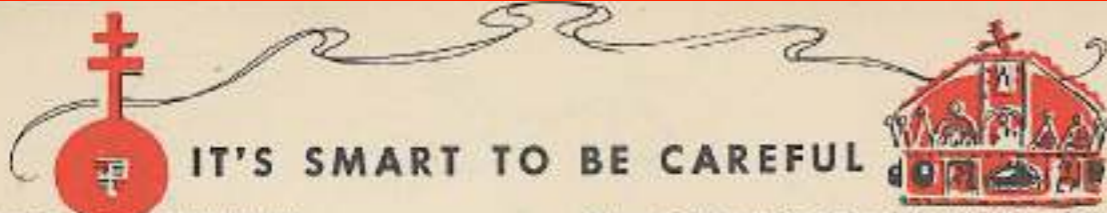
The Hungarian daily meal pattern consists of an early but light breakfast, followed by "Tízórai," a more hearty, satisfying breakfast about 10 o'clock. The noon meal is usually the main meal of the day, then a snack in the middle of the afternoon, usually coffee with a piece of rich pastry or coffee cake. The supper is lighter than the noon meal, but on special occasions it may be more elaborate, including appetizers. To accompany their meals, Hungarians customarily drink beer or Tokay, the wine of the country. They also consume large quantities of coffee—plain, diluted with milk or topped with a generous fluffy mound of whipped cream.

The origin of Hungarian foods is not altogether clear. Some foods date back to the days of the Magyar tribes migrating across the Hungarian Plain. Turkish influence is felt by their introduction of paprika—scarcely 100 years ago.

Hungarian main dishes are savory with seasonings—a delicate touch of fiery red, but mildly sweet, paprika or an occasional surprise flavor of dill or caraway seed—and satisfying with the delicious richness that sour cream can lend.

Fascinating recipes are presented in *The Hungarian Cookbook*—intriguing and rewarding—to lure the adventurous American homemaker into the realm of foreign cookery.





IT'S SMART TO BE CAREFUL

THERE'S NO SUBSTITUTE FOR ACCURACY

Read recipe carefully.

Assemble all ingredients and utensils.

Select pans of proper kind and size. Measure inside, from rim to rim.

Use standard measuring cups and spoons. Use liquid measuring cups (rim above 1-cup line) for liquids. Use nested or dry measuring cups (1-cup line even with top) for dry ingredients.

Check liquid measurements at eye level.

Sift all flour except whole-grain types before measuring. Spoon lightly into measuring cup. Do not jar cup.

Level dry measurements with straight-edge knife or spatula.

Preheat oven 12 to 20 min. at required temperature. Leave oven door open first 2 min.

Beat whole eggs until thick and piled softly when recipe calls for well-beaten eggs.

The covering of foods which are stored in the refrigerator will depend upon the type of refrigerator used—a conventional or a moist-cold refrigerator.

FOR THESE RECIPES—WHAT TO USE

BREAD CRUMBS—one slice fresh bread equals about 1 cup soft crumbs or cubes. One slice dry or toasted bread equals about ¾ cup dry cubes or ½ cup fine, dry crumbs.

BUTTERED CRUMBS—soft or dry bread or cracker crumbs tossed in melted butter or margarine. Use 1 to 2 tablespoons butter or margarine for 1 cup soft crumbs and 2 to 4 tablespoons butter or margarine for 1 cup dry crumbs.

CREAM—light, table or coffee cream—containing not less than 18% butter fat.

HEAVY or WHIPPING CREAM—containing not less than 36% butter fat.

FLOUR—all-purpose (hard wheat) flour. (In some southern areas where a blend of soft wheats is used, better products may result when minor adjustments are made in recipes. A little less liquid or more flour may be needed.)

GRATED PEEL—whole citrus fruit peel finely grated through colored part only. (White part is bitter.)

GROUND POPPY SEEDS—freshly ground by grocer using special grinder or ground at home in electric blender. If using electric blender, place into blender container about ½ cup whole poppy seeds at one time. Cover container, turn on motor and grind 3 to 5 min., or until poppy seeds are very finely ground.

½ lb. whole poppy seeds—about 1¾ cups, whole (about 2¾ cups, ground)

HERBS AND SPICES—ground unless recipe specifies otherwise.

MUSHROOMS—fresh; use canned if specified in recipe.

OIL—salad, cooking. Use olive oil only when recipe states.

ROTARY BEATER—hand-operated (Dover type) beater or electric mixer.

SHORTENING—a hydrogenated vegetable shortening, all-purpose shortening, butter or margarine. Use lard or oil when specified.

SUGAR—granulated (beet or cane).

VINEGAR—cider vinegar.

HOW TO DO IT

BASTE—spoon liquid (or use baster) over cooking food to add moisture and flavor.

BLANCH ALMONDS—The flavor of almonds is best maintained when almonds are allowed to remain in water the shortest possible time during blanching. Therefore, blanch only about ¾ cup at a time; repeat process as many times as necessary for larger amounts.

Bring to rapid boiling enough water to well cover shelled almonds. Drop in almonds. Turn off heat and allow almonds to remain in the water about 1 min.; drain or remove with fork or slotted spoon. Place between folds of absorbent paper; pat dry. Gently squeeze almonds with fingers to remove skins. Place on dry absorbent paper. To dry thoroughly, frequently shift almonds to dry spots on paper.

TOAST NUTS—place blanched nuts in a shallow baking dish or pie pan and brush lightly with cooking oil. Heat in oven at 350°F until delicately browned. Stir and turn occasionally. Or add blanched nuts to a heavy skillet in which butter or margarine (about 1 tablespoon per cup of nuts) has been melted; or use oil. Brown nuts lightly, stirring constantly, over moderate heat.

BOIL—cook in liquid in which bubbles rise continually and break on the surface. Boiling temperature of water at sea level is 212°F.

BOILING WATER BATH—set a deep pan on oven rack and place the filled baking dish in pan. Pour boiling water into pan to level of mixture in baking dish. Prevent further boiling by using given oven temperature.

CLEAN CELERY—trim roots and cut off leaves. Leaves may be used for added flavor in soups and stuffings; inner leaves may be left on stalk when serving as relish. Separate stalks, remove blemishes and wash. Proceed as directed in recipe.

CLEAN GARLIC—separate into cloves and remove outer (thin, papery) skin.

CLEAN GREEN PEPPER—rinse and cut into quarters. Remove stem, all white fiber and seeds with spoon or knife; rinse. Prepare as directed in recipe.

CLEAN and SLICE MUSHROOMS—wipe with a clean, damp cloth and cut off tips of stems; slice lengthwise through stems and caps.

CLEAN ONIONS (Dry)—cut off root end and a thin slice from stem end; peel and rinse. Prepare as directed in recipe.

DICE—cut into small cubes.

FOLD—use flexible spatula and slip it down side of bowl to bottom. Turn bowl quarter turn. Lift spatula through mixture along side of bowl with blade parallel to surface. Turn spatula over to fold lifted mixture across material on surface. Cut down and under; turn bowl and repeat process until material seems blended. With every fourth stroke, bring spatula up through center.

GRATE NUTS or CHOCOLATE—use a rotary type grater with hand-operating crank. Follow manufacturer's directions. Grated nuts or chocolate should be fine and light.

GRIND NUTS—put nuts through medium blade of food chopper. Or use electric blender, grinding enough nuts at one time to cover blades. Cover blender container. (Turning motor off and on helps to throw nuts back onto blades.) Grind nuts until the particles are still dry enough to remain separate—not oily and compact. Empty container and grind next batch.

HARD-COOK EGGS—put eggs into large saucepan and cover completely with cold or luke-warm water. Cover. Bring water rapidly just to boiling. Turn off heat. If necessary to prevent further boiling, remove pan from heat source. Let stand covered 20 to 22 min. Plunge eggs promptly into running cold water. Roll egg between hands to loosen shell. When cooled, start peeling at large end.

Note: Eggs are a protein food and therefore should never be boiled.

MARINATE—allow food to stand in liquid (usually an oil and acid mixture) to impart additional flavor.

MEASURE BROWN SUGAR—pack firmly into measuring cup so that sugar will hold shape of cup when turned out.

MELT CHOCOLATE—melt over simmering water to avoid scorching.

MINCE—cut or chop into small, fine pieces.

PANBROIL BACON—place into a cold skillet only as many bacon slices as will lie flat. Cook slowly, turning frequently. Pour off fat as it collects. When bacon is evenly crisped and browned, remove from skillet and drain on absorbent paper.

A CHECK-LIST FOR SUCCESSFUL BAKING

✓**READ AGAIN** "It's Smart To Be Careful—There's No Substitute for Accuracy" (page 4).

✓**PLACE OVEN RACK** so top of product will be almost at center of oven. Stagger pans so no pan is directly over another and they do not touch each other or walls of oven. Arrange single pan so that center of product is as near center of oven as possible.

✓**PREPARE PAN**—For torte recipe that states "prepare pan," grease bottom of pan only; line with waxed paper cut to fit bottom; grease waxed paper. For yeast doughs, grease bottom of pan only. For cookies, lightly grease cookie sheets. If recipe states "set out pan," do not grease or line pan.

✓**SIFT ALL FLOUR** except whole-grain types before

PREPARE QUICK CHICKEN BROTH—dissolve 1 chicken bouillon cube in 1 cup hot water.

PREPARE QUICK MEAT BROTH—dissolve 1 meat bouillon cube or ½ teaspoon concentrated meat extract in 1 cup hot water.

RICE—force through ricer, sieve or food mill.

SCALD MILK—heat in top of double boiler over simmering water just until a thin film appears.

SIEVE—force through coarse sieve or food mill.

SIMMER—cook in a liquid just below boiling point; bubbles form slowly and break below surface.

OVEN TEMPERATURES

Very Slow	250°F to 275°F
Slow	300°F to 325°F
Moderate	350°F to 375°F
Hot	400°F to 425°F
Very Hot	450°F to 475°F
Extremely Hot	500°F to 525°F

Use a portable oven thermometer for greater accuracy of oven temperatures.

WHEN YOU DEEP-FRY

About 20 min. before ready to deep-fry, fill a deep saucepan one-half to two-thirds full with hydrogenated vegetable shortening, all-purpose shortening, lard or cooking oil for deep-frying. Heat fat slowly to temperature given in the recipe. A deep-frying thermometer is an accurate guide for deep-frying temperatures.

If thermometer is not available, the following bread cube method may be used as a guide. A 1-in. cube of bread browns in about 60 seconds at 350°F to 375°F.

When using automatic deep-fryer, follow manufacturer's directions for amount of fat and timing.

WHEN YOU COOK CANDY OR SIRUP

A candy thermometer is an accurate guide to correct stage of cooking. Hang thermometer on pan so bulb does not touch side or bottom of pan.

measuring. Spoon lightly into measuring cup. Do not jar cup. Level with straight-edge knife or spatula.

✓**HAVE ALL INGREDIENTS** at room temperature unless recipe specifies otherwise.

✓**CREAM SHORTENING** in a bowl (alone or with flavorings) by stirring, rubbing or beating with spoon or electric mixer until softened. Add sugar in small amounts; cream after each addition until all graininess disappears and mixture is light and fluffy. Thorough creaming helps to insure a fine-grained cake or torte.

✓**BEAT WHOLE EGGS** until thick and piled softly when recipe calls for well-beaten eggs.

✓**BEAT EGG WHITES** as follows: **Frothy**—entire mass forms bubbles; **Rounded peaks**—peaks turn

over slightly when beater is slowly lifted upright; **Stiff peaks**—peaks remain standing when beater is slowly lifted upright.

✓**BEAT EGG YOLKS** until thick and lemon colored when recipe calls for well-beaten egg yolks.

✓**APPLY BAKING TESTS** when minimum baking time is up. For torte, touch lightly at center; if it springs back, torte is done. Or, insert a cake tester or wooden pick in center; if it comes out clean, torte is done.

✓**COOL TORTES** 15 min. in pans on cooling racks after removing from oven; or cool as recipe states.

✓**REMOVE TORTE** from pan after cooling. Run spatula gently around sides of pan. Cover with cooling rack. Invert and remove pan. Turn right-side up immediately after peeling off waxed paper. Or remove from pan as recipe states. Cool torte completely before frosting.

✓**FILL TORTES**—Spread frosting or filling over top of bottom layer. Cover with the other layer.

HOW TO COOK VEGETABLES

Wash fresh vegetables, but do not soak them in water for any length of time. If they are wilted, put them in cold water for a few minutes. Cauliflower, broccoli, artichokes and Brussels sprouts must be soaked 20 to 30 min. in salted water before they are cooked to remove small insects and dust which settle in them. To prepare taste-tempting vegetables and to retain their abundant minerals and vitamins, cook them carefully and quickly.

✓**BAKING**—Bake such vegetables as potatoes, tomatoes and squash without removing skins. Pare vegetables for oven dishes, following directions given with recipes.

✓**BOILING**—Have water boiling rapidly before adding vegetables. Add salt at beginning of cooking period (¼ teaspoon per cup of water). After adding vegetables, again bring water to boiling as quickly as possible. If more water is needed, add boiling water. Boil at a moderate rate and cook vegetables until just tender.

In general, cook vegetables in a covered pan, in the smallest amount of water possible and in the shortest possible time. Exceptions for amounts of water or for covering are:

Potatoes—cooked in water to cover.

Green Vegetables (peas, green or lima beans)—loosely covered.

Spinach—partially covered pan with only the water which clings to spinach leaves after final washing.

Asparagus—arranged in tied bundles with stalks standing in a small, deep pan containing at least 2 in. of boiling water—pan loosely covered.

Broccoli—tied, stalks (over ½ in. thick, split lengthwise) standing in a deep pan containing boiling water up to flowerets—pan loosely covered.

Repeat procedure if more layers are used. If necessary, hold layers in position with wooden picks; remove when frosting is set.

✓**FROST FILLED TORTES**—Frost sides first, working rapidly. See that frosting touches plate all around bottom, leaving no gaps. Pile remaining frosting on top of torte and spread lightly.

✓**TEST** for lukewarm liquid (80°F to 85°F) by placing a drop on wrist; it will feel neither hot nor cold.

✓**KNEAD DOUGH** by folding opposite side over toward you. Using heels of hands, gently push dough away. Give it a quarter turn. Repeat process rhythmically until the dough is smooth and elastic, 5 to 8 min., using as little additional flour as possible. Always turn the dough in the same direction.

✓**REMOVE ROLLS, BREAD AND COOKIES** from pans as they come from the oven, unless otherwise directed. Set on cooling racks.

Strong-flavored Vegetables (cauliflower, mature cabbage and Brussels sprouts)—cooked loosely covered in a large amount of water. To restore color of red cabbage, add a small amount of vinegar at end of cooking period, just before draining.

A desirable boiled vegetable is free from excess water, retains its original color and is well seasoned. Pieces are uniform and attractive.

✓**BROILING**—Follow directions with specific recipes.

✓**FRYING and DEEP-FRYING**—Follow directions with specific recipes.

✓**PANNING**—Finely shred or slice vegetables. Cook slowly until just tender in a small amount of fat, in a covered, heavy pan. Occasionally move with spoon to prevent sticking and burning.

✓**STEAMING**—Cooking in a pressure saucepan is a form of steaming. Follow directions given with saucepan because overcooking may occur in a matter of seconds.

Note: Some saucepans having tight-fitting covers may lend themselves to steaming vegetables in as little as 1 teaspoon water, no water or a small amount of butter, margarine or shortening.

✓**CANNED VEGETABLES**—Reduce liquid from can to one-half of the original amount by boiling rapidly. Add vegetables and heat thoroughly.

✓**HOME-CANNED VEGETABLES**—Boil 10 min. (not required for tomatoes and sauerkraut).

✓**DRIED (Dehydrated) VEGETABLES**—Soak and cook as directed in specific recipes.

✓**FROZEN VEGETABLES**—Do not thaw before cooking (thaw corn on cob and partially thaw spinach). Break frozen block apart with fork during cooking. Use as little boiling salted water as possible for cooking. Follow directions on package.

Base Recipes are indicated by solid ▲ pyramid. In variations of Base Recipe, open △ pyramid refers to ▲ Base Recipe immediately preceding it.



APPETIZERS

Appetizers in Hungary join the menu for very special occasions! For appetite tempting—famous Liptauer Cheese Spread, tangy ham or anchovies tucked into hard-cooked eggs, or Chicken Livers de luxe.

Cream Cheese "Liptauer" Spread (Liptói Turó [Hamis] Krém Sajtbol)

▲ Base Recipe

Liptauer Cheese is a sharp, fat cheese made from the milk of sheep in the Carpathian Mountains in northern Hungary. Some Hungarians claim that they can actually taste in the cheese the fresh mountain herbs on which the sheep feed.

Usually the cheese is mixed with butter, caraway seeds, paprika, capers, anchovy fillets, onions and mustard. Sometimes, caviar or sardines are used instead of anchovy fillets. It is even a common practice to add beer to the mixture for added zest. The cheese mixture is spread on pumpernickel or rye bread and is eaten as an appetizer or as a snack with beer or wine. It is sometimes used as a stuffing for celery.

Since Liptauer cheese is not readily available in this country, we cannot duplicate this famous Hungarian cheese mixture. But we can make a very similar cheese spread with cream cheese or cottage cheese. Even those who have tasted a genuine Liptauer cheese spread will enjoy the flavor of this American version.

Cream together in a bowl until well blended

- 1 pkg. (8 oz.) cream cheese
- ½ cup butter or margarine
- 3 tablespoons thick sour cream

Mash together with mortar and pestle or with fork and add to cheese mixture

- 2 anchovy fillets
- 1 teaspoon capers

Add to cheese mixture and blend ingredients thoroughly

- 1 tablespoon finely chopped onion or chives
- 1 tablespoon prepared mustard
- 1½ teaspoons paprika
- 1 teaspoon caraway seeds
- ½ teaspoon salt

Transfer mixture to a serving plate and shape into a smooth mound. Make slight indentations in mound with tines of a fork. Sprinkle with **Paprika**

Insert wooden picks into about

- 10 stuffed and rolled anchovy fillets

Place on mound. Chill slightly in refrigerator.

Garnish by arranging parsley sprigs around mound. Serve with crackers, pumpernickel or rye bread.

¾ cups spread

—Cottage Cheese "Liptauer" Spread (Liptói Turó [Hamis] Tehén Turóbol)

Follow ▲ Recipe; substitute 1 cup (about ½ lb.) cream-style cottage cheese, drained, for cream cheese. Press cottage cheese through a ricer or fine sieve.



Chopped Chicken Livers (Csirke Maj)

Set out a heavy 10-in. skillet and a wooden bowl or cutting board.

Prepare and set aside

2 Hard-Cooked Eggs (page 5)

Meanwhile, rinse with cold water and drain on absorbent paper

1 lb. chicken livers

Melt in the skillet over low heat

2 tablespoons chicken fat or butter

Add livers; turning occasionally, cook 5 to 10 min., or until lightly browned. Remove from heat and set aside until livers are cool.

Remove livers with slotted spoon to bowl or cutting board; reserve drippings. Finely chop chicken livers, eggs and

1 small onion (page 4)

3 or 4 sprigs parsley

Blend ingredients together in a bowl and set aside.

Combine the reserved drippings and

¼ cup cream

Blend in a mixture of

1 teaspoon salt

½ teaspoon dry mustard

½ teaspoon paprika

¼ teaspoon nutmeg or marjoram

½ teaspoon freshly ground pepper

Combine with liver mixture, mixing thoroughly. Chill in refrigerator for about 4 hrs. to allow flavors to blend.

Garnish servings with sprigs of parsley. (Allow about ¼ cup of Chopped Chicken Livers per serving.) Serve with crisp, dry toast.

10 to 12 servings

Chopped Chicken Livers with Toast



Ham-Stuffed Eggs (Töltött Tojás Sonkával)

▲ *Base Recipe*

Prepare

6 Hard-Cooked Eggs (page 5)

Cut each egg into halves lengthwise. Remove egg yolks to a bowl and mash them with a fork or press through ricer or sieve into a bowl. Set egg whites aside. Mix egg yolks with

½ cup very finely chopped cooked ham

and a mixture of:

¼ teaspoon dry mustard

½ teaspoon salt

¼ teaspoon pepper

Stir in, moistening to a thick, paste-like consistency

3 to 4 tablespoons thick sour cream

Fill the egg whites with egg yolk mixture, leaving tops rounded and rough. Serve chilled or hot.

To heat, arrange egg halves, filled-side up, in a buttered 8-in. sq. baking dish. Brush eggs lightly with about

1 tablespoon butter, melted

Sprinkle eggs with

Paprika

Place in 375°F oven about 5 min., or until heated thoroughly.

To serve, cut egg halves into smaller pieces and insert a wooden pick into each.

6 to 8 servings

—Anchovy-Stuffed Eggs (Töltött Tojás Szárdellával)

Follow Δ Recipe. Substitute 4 or 5 anchovy fillets, very finely chopped, for the ham and omit salt.

—Mushroom-Stuffed Eggs (Töltött Tojás Gombával)

Follow Δ Recipe; omit the ham and decrease sour cream to 2 to 3 tablespoons. Clean (page 4; do not slice) and very finely chop ¼ lb. mushrooms. Cook slowly in a small skillet in 2 to 3 tablespoons butter or margarine, stirring gently until lightly browned and tender. Stir into egg yolk mixture.



SOUPS & ACCOMPANIMENTS

That enticing aroma says that soup—whether tart, spicy or creamy—is on. Soup even serves as the main course in Hungary when meat, fish or poultry are added. It is a tempting part of the daily fare during any season.

Cherry Soup (Meggy Leves)

▲ *Base Recipe*

Bring to boiling in a 3-qt. saucepan having a tight-fitting cover

1 qt. water

Add to the water, breaking frozen blocks apart with fork

2 pkgs. (about 2 lbs.) sweetened frozen sour cherries

½ teaspoon salt

Bring to boiling again. Cover saucepan and simmer cherries 10 min.

Meanwhile, put into a 1-pt. screw-top jar

½ cup cold water

Sprinkle onto it

¼ cup flour

Cover jar tightly; shake until ingredients are well blended. Slowly pour flour-water mixture into cherry mixture, stirring constantly. Bring again to boiling. Cook 3 to 5 min., stirring occasionally. Remove from heat. Vigorously stir about ½ cup hot soup gradually into

3 egg yolks, slightly beaten

Immediately blend into hot soup. Stirring constantly, cook over low heat 2 to 3 min. (Do

not overcook or allow soup to boil.) Remove immediately from heat. Gradually add, stirring vigorously, about 1 cup hot soup to

1 cup thick sour cream

Immediately blend into remaining soup. Cool slightly. Place in refrigerator to chill.

About 6 servings

Note: Fresh sour red cherries, pitted, can be substituted for the frozen cherries. Sweeten the soup to taste.

—Cherry Soup with Sweet Cream (Meggy Leves Más Módon)

Follow Δ Recipe. Cook a 1-in. piece stick cinnamon with cherries; remove and discard cinnamon before adding the flour-water mixture. Substitute light or heavy cream for sour cream; add directly to soup, stirring constantly.

—Cherry Soup with Wine (Meggy Leves Borral)

Follow Δ Recipe or variation. Decrease boiling water to 3½ cups. Before chilling soup, stir in ½ cup sherry.

Mushroom Soup (Gomba Leves)

▲ Base Recipe

Set out a large kettle or sauce pot having a tight-fitting cover and a heavy 10-in. skillet having a tight-fitting cover.

Wipe with a clean, damp cloth
1 veal soup bone, cracked
 Put soup bone into kettle with
1½ qts. water
1½ teaspoons salt
3 or 4 sprigs parsley
2 or 3 peppercorns

Bring water to boiling. Skim off and discard foam. Cover kettle and simmer soup about 1 hr., skimming as necessary.

Shortly before end of cooking period, cut off and discard tops, wash, pare or scrape and cut into ¼-in. slices

4 medium-size carrots (about 1 cup, sliced)

Add carrots to kettle, cover and simmer 15 to 20 min., or until carrots are tender.

Meanwhile, clean and slice (page 4)

1 lb. mushrooms

Melt in the skillet

½ cup butter or margarine

Add mushrooms with

1 small onion, chopped (page 4)

2 tablespoons chopped parsley

1 teaspoon paprika

½ teaspoon salt

Cook slowly, stirring gently, 5 to 8 min., or until mushrooms and onions are lightly browned and tender; set aside.

Prepare and set aside

Croûtons (1½ times recipe, page 11)

Remove kettle from heat. Remove and discard bone, peppercorns and parsley sprigs. Blend contents of skillet into soup. Vigorously stir ⅓ cup of the hot soup gradually into

4 egg yolks, slightly beaten

Immediately blend into hot soup. Stirring constantly, cook over low heat 2 to 3 min. (Do not overcook or allow soup to boil.) Remove immediately from heat and cover.

Combine in a bowl

1 cup thick sour cream

1 teaspoon lemon juice

Add gradually, stirring vigorously, about 1 cup hot soup to sour cream mixture. Immediately blend into remaining hot soup. Heat thoroughly, but do not boil. Serve with the Croûtons.
6 or 7 servings

—Sweet Cream Mushroom Soup (Gomba Leves Tejföllel)

Follow Δ Recipe; substitute 1 cup heavy or light cream for the thick sour cream, adding it directly to the soup. Omit the lemon juice.



Lemon Soup (Citrom Leves)

Bring to boiling in a 2-qt. saucepan having a tight-fitting cover, stirring occasionally until sugar dissolves

1 qt. water

½ cup sugar

¼ teaspoon salt

1-in. piece stick cinnamon

Cover saucepan and simmer 15 min. Remove from heat; remove and discard cinnamon. Vigorously stir about ⅓ cup hot soup gradually into

4 egg yolks, slightly beaten

Immediately blend into hot soup. Stirring constantly, cook over low heat 2 to 3 min. (Do not overcook or allow soup to boil.) Remove immediately from heat. Add gradually, stirring constantly

½ cup (about 2 lemons) lemon juice

Cover saucepan to keep soup warm; set aside.

Make a meringue by beating until frothy

2 egg whites

Add gradually, beating well after each addition

2 tablespoons sugar

Beat until rounded peaks are formed. Beat in with few final strokes

2 teaspoons grated lemon peel (page 4)

Pour soup into individual soup bowls. Top each serving with about one-fourth of the meringue. Serve immediately.

About 4 servings

Beef Broth (Marhahus Leves)

Set out a large kettle having a tight-fitting cover.

Wipe with a clean, damp cloth

1½ lbs. lean beef (boneless chuck or plate)

1 beef soup bone, cracked

1 veal soup bone, cracked

Put meat and soup bones into kettle with

2 qts. water

1 tablespoon salt

8 peppercorns

Bring water to boiling. Reduce heat immediately. Cover kettle and simmer 2 hrs., skimming off and discarding foam as necessary.

Then add to broth

4 medium-size carrots, washed and scraped or pared

3 medium-size (about 1 lb.) potatoes, washed and pared

1 large onion (page 4)

1 medium-size green pepper (page 4)

¼ small head (about ½ lb.) cabbage, rinsed

3 12-in. stalks celery (including leaves), cut in pieces (page 4)

10 sprigs parsley

Pour into kettle

Hot water (enough to cover vegetables)

Cover kettle and simmer 2 hrs. longer, or until meat is tender when pierced with a fork. Remove meat and vegetables with slotted spoon to a serving platter. Cover platter and keep them warm. Remove and discard soup bones. Strain the broth through fine sieve into tureen; discard peppercorns.

Cut meat into serving-size pieces and serve with the vegetables after serving the broth.

If desired, serve the broth with Liver Dumplings (page 12) or Noodles (page 12).

6 to 8 servings



Caraway Soup (Köménymagos Leves)

▲ Base Recipe

Melt over low heat in a 2-qt. saucepan having a tight-fitting cover

½ cup butter

Blend in a mixture of

½ cup flour

1½ tablespoons caraway seeds

1½ teaspoons salt

½ teaspoon freshly ground pepper

Heat until mixture bubbles and is lightly browned, stirring constantly. Remove from heat. Blend in

¾ teaspoon paprika

Add gradually, stirring constantly

1½ qts. water

Return to heat and bring rapidly to boiling, stirring constantly. Cover and simmer 15 min.

Meanwhile, prepare and set aside

Croûtons (1½ times recipe, on this page)

Remove soup from heat. Vigorously stir about 3 tablespoons of the hot soup into

2 egg yolks, slightly beaten

Immediately blend into hot soup. Stirring constantly, cook over low heat 2 to 3 min. (Do not overcook or allow soup to boil.) Remove soup from heat at once. Pour through sieve; discard caraway seeds. Serve with Croûtons.

About 6 servings

—Creamed Caraway Soup (Krémes Köménymagos Leves)

Follow Δ Recipe. Just before serving, blend into soup ¾ cup heavy cream.

Croûtons (Kenyér Kockák)

Melt over low heat in a large, heavy skillet

2 to 3 tablespoons butter or margarine

Meanwhile, if desired, trim crusts from

2 slices toasted bread

Cut bread into ¼- to ½-in. cubes. Put into skillet and stir until all sides are coated; remove from heat.

About 1¼ cups Croûtons

Liver Dumplings (Májas Gombóc)

Set out an 8-in. skillet.

Prepare

Beef Broth (page 11)

About one-half hour before meat in broth is tender, mix together in a small bowl and set aside

1 cup fine cracker crumbs
¾ cup milk

Wipe with a clean, damp cloth, and if necessary, remove tubes and outer membrane from **½ lb. liver (beef, lamb, veal or calf's), sliced ¼ to ½ in. thick**

Heat in the skillet

1 tablespoon fat

Add liver and brown on both sides over medium heat. Cool liver slightly. Put liver through medium blade of food chopper with

1 small onion, quartered (page 4)

Using a fork, blend liver into a mixture of

½ cup sifted flour
1 teaspoon chopped parsley
½ teaspoon salt
¼ teaspoon marjoram
½ teaspoon pepper

Set aside.

Mix cracker mixture with **1 egg, well beaten**

Make a well in liver mixture; add egg mixture all at one time. Stir with a fork until evenly blended. Set aside.

After removing meat, vegetables and soup bones from the broth, bring the broth to boiling. Drop dumpling batter by rounded teaspoonfuls into broth. (Batter will drop more

NOODLES: Slice the dough into ¼- to ½-in. strips



readily from a moist spoon.) Cook only one layer of dumplings at one time; do not crowd. Cover tightly and cook 3 to 5 min., or until dumplings rise to surface of broth. Remove dumplings with slotted spoon to soup tureen or large serving bowl. Strain broth over dumplings.

6 to 8 servings

Noodles (Gyúrt Tészta)

Sift together into a bowl

1 cup sifted flour
½ teaspoon salt

Make a well in center of flour mixture and add **1 egg, slightly beaten**

While blending ingredients, add gradually

1 to 2 tablespoons water

Dough should be stiff. Turn dough out onto a lightly floured surface. Shape dough into a ball and knead (page 6). Cover dough and let it rest about 5 min.

Roll dough on lightly floured surface to ¼-in. thickness. If sticking occurs, loosen dough from surface with knife or spatula; sprinkle flour underneath. Turn dough over and continue rolling until paper thin. Allow dough to partially dry about 1 hr.

Cut dough into lengthwise strips, 2½-in. wide, and stack on top of each other. Slice into short strips ¼- to ½-in. wide. Separate noodles and allow to dry thoroughly. (Noodles can be stored in a tightly covered container if not cooked immediately.)

About ¾ lb. Noodles

For Cooking Noodles—Bring to rapid boiling in a 3- or 4-qt. saucepan

2 qts. water
2 teaspoons salt

Add noodles gradually to water so that boiling will not stop. Boil noodles uncovered, stirring occasionally with a fork, 6 to 10 min., or until soft when pressed against side of pan. Drain in colander or sieve. Rinse with hot water and drain again.

About 2¾ cups cooked Noodles

Note: This recipe yields enough noodles for recipes in this cookbook which require them. Double recipe if extra noodles are to be stored for future use.



FISH • POULTRY • MAIN DISH

Hungary is a land of elegant dishes! From savory stews to red-flecked chicken, Hungarians use a blend of rare flavors to make unique combinations. These are blendings which turn every homemaker into a popular chef.

Beef Roll

(Marhahus Tekeracs)

Set out a large, heavy skillet having a tight-fitting cover.

Prepare, finely chop and set aside

2 Hard-Cooked Eggs (page 5)

Wipe with a clean, damp cloth and place flat on working surface

1½ lbs. round steak, sliced ½ in. thick

Cover steak with a mixture of the chopped egg and

3 slices bacon, cut in 1-in. pieces
1 teaspoon chopped parsley
½ teaspoon capers
½ teaspoon salt
½ teaspoon pepper

Roll up steak lengthwise and tie with a cord or fasten with skewers.

Heat in the skillet

3 tablespoons fat

Add steak and slowly brown on all sides.

Sprinkle over steak a mixture of

1 teaspoon paprika
¼ teaspoon salt

Slowly pour into the skillet

1 cup hot water

Cover skillet and simmer about 2 hrs., or until steak is tender when pierced with a fork. Re-

move from skillet to serving platter; cover platter and keep steak warm.

For Gravy—Pour drippings from skillet into a bowl, leaving brown residue in skillet. Allow fat to rise to surface of drippings; skim off and reserve fat. Set aside remaining drippings to be used as part of the liquid; cool to lukewarm. Measure 3 tablespoons reserved fat into the skillet. Blend into fat until smooth

3 tablespoons flour
¼ teaspoon salt
½ teaspoon pepper

Heat until mixture bubbles. Remove from heat and add gradually, stirring constantly

1 cup liquid (drippings or Quick Meat Broth, page 5), cooled to lukewarm

Return skillet to heat and bring rapidly to boiling, stirring constantly. While stirring, scrape bottom and sides of skillet to blend in brown residue. Cook 1 to 2 min. longer. Remove from heat. Stirring gravy vigorously with a French whip, whisk beater, or fork, add in very small amounts

1 cup thick sour cream

Heat thoroughly over low heat, 3 to 5 min., stirring constantly; do not boil.

Remove cord or skewers from roll. Slice meat and serve with the gravy.

About 4 servings



EWING GALLOWAY



Goulash (Gulyás)

(See center color photo)

▲ Base Recipe

The popularity of Goulash probably began about 1000 years ago when the Magyars were migrating across the Great Plains. This hearty meat dish was prepared in large copper kettles over open fires and it easily satisfied outdoor appetites.

Through the years, the popularity of Goulash has spread to all parts of the world. Goulash has become one of the most famous contributions to international cookery.

Set out a Dutch oven or a heavy 3-qt. sauce pot having a tight-fitting cover.

Wipe with a clean, damp cloth, cut beef into 1½-in. pieces and set aside

**1½ lbs. boneless pot roast of beef,
chuck or blade**

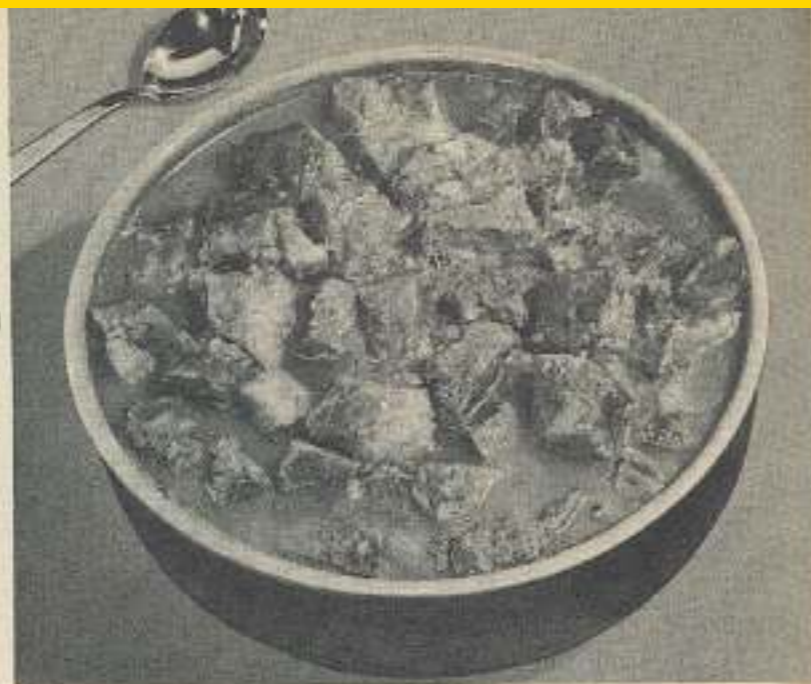
Prepare and set aside

**2 cups Quick Meat Broth (double
recipe, page 5)**

Dice and place into the sauce pot
4 slices bacon

Cook slowly, stirring and turning frequently, until bacon is lightly browned. Remove bacon with slotted spoon from sauce pot to small bowl and set aside.

Add to the bacon fat in the sauce pot and cook



over medium heat until onion is transparent, stirring occasionally

**1½ cups (about 3 medium-size)
chopped onion (page 4)**

Remove onion with slotted spoon to bowl containing bacon and set aside.

Add meat to the bacon fat and slowly brown on all sides, stirring occasionally. Sprinkle evenly over the meat a mixture of

**1 tablespoon paprika
1½ teaspoons salt
¼ teaspoon freshly ground pepper
⅛ teaspoon marjoram**

Stir in the bacon-onion mixture with

**¼ cup (about 1 small) chopped green
pepper (page 4)**

Slowly pour in the reserved meat broth and
¾ cup dry white wine

Bring to boiling. Reduce heat, cover sauce pot and simmer 2 to 2½ hrs., or until meat is tender when pierced with a fork. Remove meat with slotted spoon to hot serving dish. Thicken cooking liquid if desired.

To Thicken Cooking Liquid—Pour into 1-pt. screw-top jar

**½ cup water
Sprinkle onto the liquid
¼ cup flour**

Cover jar tightly and shake until mixture is well blended. Slowly pour one-half of the mixture into the sauce pot, stirring constantly. Bring to boiling. Gradually add only what is needed of remaining flour-water mixture for

consistency desired. Bring to boiling after each addition. After final addition, cook 3 to 5 min. longer.

Melt in a small skillet

1 tablespoon butter

Remove from heat. Blend in

½ teaspoon paprika

Stir in

1 tablespoon water

Immediately add to liquid in sauce pot, stirring until well blended. Pour this sauce over meat.

Serve immediately.

6 to 8 servings

—Goulash with Caraway Seeds (Gulyás Köménymaggal)

Follow ▲ Recipe; add 1 teaspoon caraway seeds with other seasonings.



—Goulash with Garlic (Gulyás Foghagymával)

Follow ▲ Recipe; decrease onion to ¾ cup. Combine onion and green pepper with 1 clove garlic, minced (page 4).



—Goulash with Potatoes (Gulyás Burgonyával)

Follow ▲ Recipe; use a 4-qt. sauce pot or kettle. About ½ hr. before end of cooking time, add 6 medium-size (2 lbs.) potatoes, washed, pared and quartered.



—Goulash with Tomatoes (Gulyás Paradicsommal)

Follow ▲ Recipe; substitute 1 cup (one-half 1-lb. can) tomatoes, sieved for one-half of the beef broth.



—Goulash with Carrots (Gulyás Sárgarepával)

Follow ▲ Recipe. About ½ hr. before end of cooking time, add 4 medium-size carrots, washed, scraped or pared and cut into ½-in. pieces.

Beef Tongue with Tomato Sauce (Nyelv Paradicsom Mártással)

▲ Base Recipe

A heavy 10-in. skillet having a tight-fitting cover will be needed.

Place into a 4-qt. kettle or sauce pot having a tight-fitting cover

3 to 4 lbs. fresh beef tongue, rinsed

Add to kettle

Hot water (enough to cover tongue)

1 tablespoon salt

2 or 3 bay leaves

1 stalk celery, including leaves (page 4), cut in pieces

1 small onion (page 4)

1 teaspoon peppercorns

Cover kettle and simmer 3 to 4 hrs., or until tongue is tender when pierced with a fork. Place tongue on platter. When cool enough to handle, remove skin, cut away roots, gristle and small bones at thick end. Diagonally cut tongue into ¼-in. thick slices. Place tongue slices into the skillet and set aside.

For Tomato Sauce—Mix together

1½ cups (2 6-oz. cans) tomato paste

**¼ cups (10½- to 11-oz. can)
condensed tomato soup**

½ to ¾ cup water

¼ to ½ teaspoon thyme

Pour the sauce over tongue, cover skillet and simmer about 20 min.

Meanwhile, prepare

**Spätzle (see Chicken Paprika
with Spätzle, page 28)**

Serve tongue and sauce with the noodles.

9 to 12 servings

—Sliced Tongue with Anchovy Sauce (Nyelv Szárdella Mártással)

Follow ▲ Recipe; omit tomato sauce. Serve slices of hot tongue with the following anchovy sauce: Place 4 teaspoons anchovy paste into a small bowl and gradually add ½ cup thick sour cream, stirring constantly. Blend anchovy mixture with 1½ cups thick sour cream and ½ cup chopped parsley in top of double boiler. Heat thoroughly over simmering water, stirring occasionally. Place sauce into serving bowl and garnish with about 2½ tablespoons buttered, fine, dry bread crumbs (page 4).

Stuffed Cabbage (Töltött Káposzta)

Set out an 8-qt. kettle having a tight-fitting cover.

Wipe with a clean, damp cloth

½ lb. beef short ribs

Place ribs into the kettle with

½ teaspoon salt

Water to cover

Bring quickly to boiling; skim foam from liquid and discard. Reduce heat; cover and simmer 30 min., skimming as necessary.

Meanwhile, remove and discard wilted outer leaves, rinse and cut one-half the core from

**2 medium-size (about 2 lbs. each)
heads cabbage**

Place cabbage in a large bowl and cover with

Boiling water

Let stand 1 to 2 min. Take cabbage out of the water; drain. One by one, carefully remove leaves that can be taken off easily; be careful not to tear leaves. Return remainder of cabbage to the water for 1 to 2 min. and repeat process. Remove a total of 18 to 20 leaves. Carefully trim down the thick, heavy part of each leaf. Set leaves aside. Store remainder of cabbage in refrigerator for use in other cooking.

Blend together

2 eggs, well beaten

1½ teaspoons salt

¼ teaspoon paprika

¼ teaspoon freshly ground pepper

STUFFED CABBAGE: Combine egg mixture, ground meat, uncooked rice and seasonings for stuffing.

Mix egg mixture lightly and thoroughly with

**1½ lbs. ground lean pork, such as
shoulder**

**½ lb. ground smoked pork shoulder
butt**

1 small onion, slivered (page 4)

1½ cloves garlic, minced (page 4)

¼ cup uncooked rice

(The Rice Industry no longer considers it necessary to wash rice before cooking.)

To stuff the cabbage leaves, place on the center of each leaf about ¼ cup of the meat mixture. Roll each leaf tucking the ends in toward center. If desired, use wooden picks to fasten the leaves securely. Set aside.

Cover ribs in kettle with one-half contents of

**1 No. 2½ can sauerkraut (total yield
is about 3½ cups firmly packed
sauerkraut plus juice)**

Lay stuffed cabbage carefully on top of the layer of sauerkraut. Cover stuffed cabbage with remaining sauerkraut. Pour over sauerkraut

1 cup (8-oz. can) tomato sauce

Add

**Water (enough to cover contents of
kettle)**

Bring to boiling. Reduce heat; cover and simmer about 2 hrs.

Remove stuffed cabbage, sauerkraut and ribs with slotted spoon to a large bowl. Cover to keep warm and set aside. Remove from kettle and set aside to cool to lukewarm

1 cup cooking liquid

Place meat filling on center of cabbage leaf. Roll, tucking ends in. Fasten with wooden pick.



Melt in a small skillet

2 tablespoons fat

Add to fat and cook until transparent, stirring frequently

**1 or 2 tablespoons finely chopped
onion**

Thoroughly blend in a mixture of

2 tablespoons flour

1 teaspoon paprika

Stirring constantly, heat until mixture bubbles. Remove from heat. Gradually add the 1 cup of reserved cooking liquid, stirring constantly until smooth. Blend into liquid in kettle and bring rapidly to boiling; cook 1 or 2 min. longer. Pour sauce over stuffed cabbage. Serve with sauerkraut and ribs.

8 servings

Slowly brown meat on both sides. Arrange meat in the baking dish and set aside.

Cook slowly in the skillet 10 min., stirring occasionally

**3 carrots, washed, scraped or pared
and thinly sliced**

2 small onions, thinly sliced (page 4)

**1 parsnip, washed, pared and thinly
sliced**

1 stalk celery, chopped (page 4)

Meanwhile, prepare and set aside to cool to lukewarm

1 cup Quick Meat Broth (page 5)

Spoon the vegetables over the steak. Add

1 teaspoon capers

Heat in the skillet

1 tablespoon fat

Blend into fat

1 tablespoon flour

¼ teaspoon salt

Few grains pepper

Heat until mixture bubbles and is lightly browned, stirring constantly. Remove skillet from heat. Gradually add reserved meat broth, stirring constantly. Return to heat and bring rapidly to boiling, stirring constantly. Remove from heat. Blend in

¼ cup dry white wine

Pour sauce over vegetables and meat in baking dish. Cover dish tightly with aluminum foil.

Bake at 350°F 1¼ hrs. Remove aluminum foil; spread over vegetables a mixture of

1 cup thick sour cream

1 teaspoon paprika

Return dish to oven, uncovered, and continue to bake about 15 min., or until meat is tender when pierced with a fork.

5 or 6 servings

Esterházy Steak

(Esterházy Rostélyos)

A dressed-up round steak dating from the days of Hungarian nobility—named in honor of one of the oldest and most prominent families.

Grease an 11x7x1½-in. baking dish; set out aluminum foil and a large, heavy skillet.

Set out

½ cup flour

Wipe with a clean, damp cloth and place onto a flat working surface

2 lbs. round steak, cut 1 in. thick

Repeatedly pound meat on one side with meat hammer, pounding in about one-half of the flour. (Pounding increases tenderness.) Turn meat over and repeat process, using remaining flour. Cut meat into serving-size pieces and coat well with a mixture of

¼ cup flour

2 teaspoons salt

½ teaspoon pepper

Heat in the skillet

½ cup fat





Hot Pickled Beef

(Savanyu Marhahus)

A spicy variation of the familiar pot roast.

A heavy 4-qt. kettle having a tight-fitting cover will be needed. Set out a deep 3- or 4-qt. bowl having a tight-fitting cover.

Wipe with a clean, damp cloth

3 to 4 lbs. boneless pot roast (rump, chuck, blade or round)

Place meat into the bowl and cover with a mixture of equal parts of

**Vinegar
Water**

Add

**1 teaspoon salt
10 peppercorns
10 juniper berries
2 bay leaves
1 small onion, coarsely chopped (page 4)
1 lemon, washed and cut in ¼-in. slices**

Cover bowl and put into refrigerator. Marinate (page 5) meat 2 to 3 days, turning meat once a day.

Set out the kettle and cover.

Remove meat from marinade and drain thoroughly. Strain and reserve marinade; discard seasonings.

Melt in the kettle over medium heat

2 tablespoons butter

Add meat to butter and brown on both sides. Cover meat with a mixture of equal parts of

**Reserved marinade
Hot water**

Bring liquid to boiling. Reduce heat, cover kettle tightly and simmer 3 to 4 hrs., or until meat is tender when pierced with a fork. Remove meat to a warm, deep platter; cover and keep meat warm. Pour off cooking liquid and set aside.

For Gravy—Melt in the kettle

¼ cup butter

Thoroughly blend into butter

¼ cup flour

Heat until mixture bubbles and is lightly browned, stirring constantly. Remove from

heat and add gradually, stirring constantly

3 cups reserved cooking liquid

Return to heat and bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer. Slice meat and pour the gravy over it.

6 to 8 servings

Beef in Lemon Sauce

(Marhahus Citrom Mártásban)

Set out a 10-in. skillet having a tight-fitting cover.

Cut into ½-in. cubes enough cooked beef to yield

3 cups cubed, cooked beef

Set aside.

Prepare and set aside to cool to lukewarm

½ cup Quick Meat Broth (one-half recipe, page 5)

Dice and place into the skillet

4 slices bacon

Cook slowly, stirring frequently, until bacon is lightly browned. Remove bacon with slotted spoon and set aside. Add the beef to the bacon fat in the skillet. Cover skillet and cook over low heat 7 to 10 min., or until thoroughly heated.

Meanwhile, melt in a small saucepan over low heat

1 tablespoon fat

Blend into the fat

1 tablespoon flour

Heat until mixture bubbles, stirring constantly. Remove from heat and gradually add the reserved broth, stirring constantly. Return to heat and bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer. Remove saucepan from heat. Stirring vigorously with a French whip, whisk beater or fork, add to contents of saucepan in very small amounts

1 cup thick sour cream

Blend into sauce

1 tablespoon lemon juice

1 teaspoon grated lemon peel (page 4)

½ teaspoon sugar

Pour sauce over the meat. Return the bacon to skillet. Cook the mixture over low heat about 3 to 5 min., stirring constantly, until thoroughly heated; do not boil.

About 4 servings

Veal-Rice Casserole

(Borjúhus Rizsszel)

Grease a 2-qt. casserole; set out a large, heavy skillet having a tight-fitting cover.

Wipe with a clean, damp cloth

1 lb. veal round cutlets, cut ¼ in. thick

Cut veal into 1-in. pieces and set aside.

Heat in the large skillet over low heat

¼ cup butter or margarine

Stir in

1 tablespoon paprika

Place meat into skillet and brown over medium heat, stirring occasionally. Add

¼ cup hot water

1 teaspoon salt

Cover skillet and simmer about 45 min., or until meat is tender when pierced with a fork.

Meanwhile, bring to boiling in a deep saucepan

2 qts. water

1 tablespoon salt

So boiling will not stop, add gradually to water

1 cup uncooked rice

(The Rice Industry no longer considers it necessary to wash rice before cooking.)

Boil rapidly, uncovered, 15 to 20 min., or until a rice kernel is entirely soft when pressed between fingers. Drain rice in colander or sieve and rinse with hot water to remove loose starch. Cover colander and rice with towel and set over hot water until kernels are dry and fluffy.

Meanwhile, clean and slice (page 4)

½ lb. mushrooms

Melt in an 8-in. skillet over low heat

2 or 3 tablespoons butter or margarine

Add the mushrooms to the butter. Stirring gently, cook over low heat until mushrooms are lightly browned and tender. Put contents of skillet into a bowl. Add the rice and gently mix with a fork. Set aside.

Wash and cut off and discard stem ends from

1 large or 2 small firm tomatoes



Cut tomatoes into ½-in. slices and set aside.

Place one-half of meat into the casserole. Top with one-half rice-mushroom mixture and all of tomato slices. Repeat layering of meat and mushroom-rice mixture; top with a layer of

1½ cups thick sour cream

Sprinkle over the sour cream

¼ cup grated Parmesan cheese

Bake at 350°F about 15 to 20 min., or until thoroughly heated. Serve immediately.

6 servings

Browned Veal

(Borju Pörkölt)

Richly browned cubes of veal, delightfully flavored, are stars on the culinary stage. If the cubes were cooked in true Hungarian-style, the rich brown would border on "scorched" or "singed"—a literal translation of Pörkölt.

Place into a heavy 10- or 12-in. skillet having a tight-fitting cover

8 slices bacon, diced

½ cup (about 1 medium-size) chopped onion (page 4)

¼ cup chopped green pepper (page 4)

1½ teaspoons paprika

Cook slowly, stirring frequently, until bacon and onion are lightly browned.

Meanwhile, wipe with a clean, damp cloth and cut into 1-in. cubes

1½ lbs. boneless veal shoulder

Coat meat by shaking it in a plastic bag containing a mixture of

¼ cup flour

1 teaspoon salt

¼ teaspoon pepper

With slotted spoon, remove bacon mixture to small dish, leaving bacon fat in the skillet. Add meat to skillet and brown meat slowly on all sides.

Return bacon mixture to skillet with

½ cup hot water

Cover skillet and simmer, stirring occasionally and adding small amounts of water as needed, 45 to 60 min., or until meat is tender when pierced with a fork. Transfer the meat and liquid to warm platter or bowl and garnish with parsley.

4 to 6 servings

Veal Balls with Sour Cream (Borjúhus Tejföllel)

Prepare

Noodles (page 12)

Shortly before noodles are dry, set out a heavy 10-in. skillet having a tight-fitting cover.

Lightly mix together

- 1 lb. ground veal
- $\frac{3}{4}$ cup milk
- $\frac{1}{2}$ cup (about $1\frac{1}{2}$ slices) fine, dry bread crumbs
- $\frac{1}{2}$ cup (about 1 medium-size) chopped onion (page 4)
- 2 tablespoons chopped parsley
- 1 egg, well beaten

and a mixture of

- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper

Form veal mixture into medium (2-in.) or small (1-in.) balls and set aside. Heat in the skillet

$\frac{1}{4}$ cup fat

Add veal balls to fat; brown over medium heat, turning balls occasionally. Add contents of

$\frac{1}{2}$ cup (4-oz. can) sliced mushrooms

Cover skillet and simmer 30 to 45 min., or until veal balls are done, turning balls occasionally and adding small amounts of water if needed.

Meanwhile, cook the noodles (page 12) and drain.

Prepare

$\frac{1}{2}$ cup Quick Meat Broth (one-half recipe, page 5)

Set broth aside to cool to lukewarm.

When veal balls are done, remove skillet from heat. Drain cooking liquid off the meat into a cup; set skillet aside.

Place into top of a double boiler

1 cup thick sour cream

Add gradually to sour cream, stirring constantly, the liquid drained from skillet and the reserved broth.

Cook sauce over simmering water, stirring occasionally, until heated thoroughly.

Place noodles into serving bowl, top with contents of skillet and sour cream sauce. Serve immediately.

6 servings

Veal Paprika (Borjú Paprikás)

Prepare

Browned Veal (page 19)

While veal is cooking, prepare and set aside in warm place

Spätzle (see Chicken Paprika with Spätzle, page 28)

Shortly before veal is tender, melt in a small saucepan over low heat

1 tablespoon fat

Blend into the fat until smooth

1 tablespoon flour

$1\frac{1}{2}$ to 2 teaspoons paprika

Heat until mixture bubbles, stirring constantly. Remove from heat and gradually add, stirring constantly

$\frac{1}{2}$ cup milk

Return to heat and bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer. Remove from heat. Stirring sauce vigorously with a French whip, whisk beater or fork, add in very small amounts

1 cup thick sour cream

When veal is tender, pour sauce into the skillet. Cook mixture over low heat, stirring constantly, 3 to 5 min., or until thoroughly heated; do not boil. Serve the Veal Paprika with the Spätzle.

4 to 6 servings

Lamb with Green Beans (Bárányhus Zöldbabbal)

▲ **Base Recipe**

Set out a heavy 10-in. skillet having a tight-fitting cover.

Wipe with a clean, damp cloth, cut lamb into 1-in. cubes and set aside

2 lbs. boneless lamb shoulder

Place into the skillet

4 slices bacon, diced

Cook slowly, moving and turning frequently, until bacon is lightly browned. Remove bacon with slotted spoon to a small dish and set aside.

Add to the bacon fat in skillet

$\frac{1}{2}$ cup (about 1 medium-size) chopped onion (page 4)



Lamb Chops with Dill Sauce (Bécsi Báránykottlet Kapormártással)

For Chops—Melt in a large, heavy skillet having a tight-fitting cover

3 tablespoons fat

Add to fat and, stirring occasionally, cook slowly until transparent

$\frac{1}{2}$ cup (about 1 medium-size) chopped onion (page 4)

Remove onion from skillet with slotted spoon to small dish and set aside.

Wipe with a clean, damp cloth

4 lamb shoulder chops, cut $\frac{1}{2}$ in. thick

Cut through fat on outside edges about every inch. Be careful not to cut through lean. Place chops in skillet; slowly brown both sides.

Meanwhile, mix together

2 tablespoons water

1 tablespoon vinegar

1 teaspoon salt

$\frac{1}{4}$ teaspoon pepper

1 bay leaf

Slowly add this mixture to the browned lamb. Return onion to skillet. Cover skillet and simmer 25 to 30 min., or until lamb is tender when pierced with a fork. If needed, add small amounts of water as lamb cooks.

For Sauce—When meat is almost tender, prepare and set aside to cool to lukewarm

$\frac{1}{2}$ cup Quick Meat Broth (one-half recipe, page 5)

Melt in small skillet over low heat

2 tablespoons butter or margarine

Blend into butter until smooth

2 tablespoons flour

$\frac{1}{4}$ teaspoon salt

Few grains pepper

Heat until mixture bubbles and is lightly browned. Remove skillet from heat. Add gradually, stirring constantly, a mixture of the reserved broth and

1 tablespoon chopped fresh dill

Bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer. Remove sauce from heat and gradually add, stirring constantly

$\frac{1}{2}$ cup dry white wine, such as

Chablis or sauterne

2 tablespoons vinegar

Serve the sauce over lamb chops.

4 servings

Cook slowly, stirring occasionally, until onion is transparent. Remove onion with slotted spoon to dish containing the bacon and set aside.

Add the meat to the bacon fat and brown slowly on all sides. Sprinkle over meat a mixture of

2 teaspoons salt

1 teaspoon caraway seeds

1 teaspoon paprika

Remove skillet from heat and slowly pour in

2 cups Quick Meat Broth (double recipe, page 5)

Return bacon and onion to skillet. Cover skillet and simmer $1\frac{1}{2}$ to 2 hrs., or until meat is tender when pierced with a fork.

About an hour before meat is tender, wash, remove ends, cut into 1-in. pieces and cook (page 6) 15 to 30 min., or until just tender

1 lb. (about 3 cups) green beans

If necessary, drain beans (reserving any cooking liquid) and set aside. Cool the cooking liquid.

Pour into a small screw-top jar

$\frac{1}{2}$ cup liquid (reserved bean cooking liquid plus water)

Sprinkle onto the liquid

$\frac{1}{4}$ cup flour

Cover jar tightly and shake until mixture is well blended. Bring contents of skillet to boiling. Slowly pour the flour mixture (shaking again if necessary) into skillet while stirring constantly. Bring this gravy to boiling, stirring constantly; cook 3 to 5 min. longer. Remove from heat and vigorously stir about $\frac{1}{2}$ cup of the gravy, 1 tablespoon at a time, into

$\frac{1}{2}$ cup thick sour cream

Pour the mixture gradually into the skillet, stirring constantly. Gently mix in the green beans. Cook ingredients over low heat, moving mixture gently, 3 to 5 min., until heated thoroughly; do not boil.

5 to 7 servings

—Beef with Green Beans (Marhahus Zöldbabbal)

Follow Δ Recipe; substitute lean beef for lamb.



Gypsy-Style Fried Ham Slices (Sonkaszeletek Sütve, Cigányosan)

Lightly grease a heavy 10- or 12-in. skillet.

Cut through fat at 1-in. intervals on outside edges of

2 smoked ham slices, cut ¼ to ½ in. thick

Be careful not to cut through the lean. Place ham into the skillet and cook slowly over medium heat 10 to 12 min., turning occasionally, until lightly browned on both sides.

Meanwhile, prepare and set aside to cool to lukewarm

1½ cups Quick Meat Broth (1½ times recipe, page 5)

Remove ham to a heated platter, cover and set aside in warm place.

Pour off and reserve fat from skillet. Return to skillet

2 tablespoons reserved fat

Stir into fat and brown lightly, stirring constantly

3 tablespoons (½ slice) fine, dry bread crumbs

Remove skillet from heat and gradually add a mixture of the reserved broth and

4 teaspoons vinegar

1 teaspoon sugar

Few grains pepper

Bring mixture to boiling, stirring constantly. Blend in

1 tablespoon chopped parsley

Pour sauce over ham slices and serve immediately.

4 or 5 servings



Cabbage Strudel (Káposztás Rétes)

Whether eaten as a snack or as the first course of a meal, Cabbage Strudel is a flavorful treat!

Set out a 3-qt. saucepan.

Remove and discard wilted outer leaves, rinse, cut into quarters (discarding core) and finely shred

1 head (about 3 lbs.) cabbage (about 3 qts., shredded)

Place cabbage into a large bowl and mix with

2 tablespoons salt

Let stand ¼ hr., mixing occasionally.

Meanwhile, prepare

Strudel dough (page 54)

While Strudel dough is resting 30 min., melt in the saucepan

¼ cup butter

Squeeze cabbage, a small amount at a time, discarding the juice; put cabbage into the saucepan. Cook uncovered over medium heat, stirring frequently, 10 to 15 min., or until just tender. Remove cabbage from heat and mix in

¾ to 1 teaspoon pepper

Set cabbage aside.

After Strudel dough is stretched and slightly dried, spoon over entire surface in small mounds

¼ cup thick sour cream

Carefully spread mounds of cream with spatula. Sprinkle over the sour cream

¼ cup (about 1 slice) fine, dry bread crumbs

Spoon cabbage in small mounds over the bread crumbs. With spatula spread mounds carefully.

Roll, bake and slice as in Strudel (page 54; do not sprinkle with confectioners' sugar). Serve warm.

12 slices strudel



Ham Strudel (Sonkás Rétes)

Try the ever-popular Strudel transformed into a meat dish! Serve it Hungarian-style as a snack or American-style as the main course of a meal.

Prepare

Strudel dough (page 54)

While dough is resting 30 min., thinly slice and finely chop enough cooked ham to yield

3 cups finely chopped, cooked ham

Mix ham with

¼ cup thick sour cream

¼ to ½ teaspoon pepper

Set ham mixture aside.

After Strudel dough is stretched and slightly dried, sprinkle evenly over the dough

¼ cup (about 1 slice) fine, dry bread crumbs

Spoon ham mixture in small mounds evenly over the dough. Spread mounds carefully with spatula.

Roll, bake and slice as in Strudel (page 54; do not sprinkle with confectioners' sugar). Serve Ham Strudel warm.

8 to 10 servings

Frankfurters with Green Pepper and Tomatoes (Lecsó)

▲ Base Recipe

Melt in a large, heavy skillet, having a tight-fitting cover

¼ cup butter

Add to butter and cook until onion is transparent, stirring occasionally

4 medium-size green peppers, cut in lengthwise strips (page 4)

2 medium-size onions, thinly sliced (page 4)

Meanwhile, rinse, cut out and discard stem ends and blemishes from, and cut into slices

4 large, ripe tomatoes (or use 1½ cups, No. 2 can, drained, tomatoes)

Add tomatoes to the skillet. Sprinkle over the vegetables a mixture of

1½ teaspoons salt

¼ teaspoon paprika

½ teaspoon freshly ground pepper

Cover skillet and simmer 15 min.

Meanwhile, cut into 1-in. pieces

8 frankfurters

Add frankfurters to skillet and mix gently with the vegetables; cover skillet and cook about 10 min. or until frankfurters are heated.

6 or 7 servings

—Egg, Green Pepper and Tomato Scramble —(Lecsó Tojással)

Follow ▲ Recipe; omit frankfurters. After simmering vegetables 15 min., add 6 eggs, slightly beaten. Cook slowly over low heat, gently stirring occasionally with a fork or spatula, until eggs are thick and creamy throughout, but moist.



Szekely Goulash (Székely Gulyás)

Fare fit for a banquet—chunks of pork in creamy delectable kraut.

Set out a 4-qt. sauce pot or a Dutch oven having a tight-fitting cover.

Wipe with a clean, damp cloth and cut into 1½-in. cubes

1½ lbs. lean leg of pork or pork shoulder

To coat meat evenly, shake cubes in a plastic bag containing a mixture of

2 tablespoons flour

2 teaspoons paprika

1½ teaspoons salt

Set aside.

Cook in the sauce pot over medium heat, stirring occasionally, until onion is transparent

2 tablespoons fat

2 tablespoons finely chopped onion

Add contents of plastic bag to sauce pot; brown meat on all sides, turning occasionally. Add

2 or 3 tablespoons hot water

Cover sauce pot and simmer 1 hr., stirring occasionally; add small amounts of water as needed.

Shortly before end of one-hour cooking period, drain contents of

1 No. 2½ can sauerkraut (about 3½ cups, firmly packed)

If desired, rinse sauerkraut in cold water, so that the goulash will have a milder flavor; drain again. Mix sauerkraut with the meat; add

2 cups hot water

Bring to boiling; cover and simmer ¼ hr. longer, or until meat is tender when pierced with a fork. Remove sauce pot from heat. Gradually blend about 1½ cups cooking liquid into

1½ cups thick sour cream

Blend into hot mixture. Stirring constantly, cook over low heat, 3 to 5 min., until heated thoroughly. Do not boil. Serve in small bowls.

6 to 8 servings

Sausage with Cabbage (Kolbász Káposztával)



Some Hungarian-American grocers make and sell their own sausage which is similar to that which is made in their native country. This sausage, usually flavored with garlic, is excellent for this recipe, but it is not readily available. Thuringer sausage, though somewhat different from the typical Hungarian product, can be substituted to enhance the flavor of shredded cabbage in tomato sauce.

Set out a 4-qt. sauce pot having a tight-fitting cover.

Remove and discard wilted outer leaves, rinse, cut into quarters (discarding core) and coarsely shred

1 head (about 2 lbs.) cabbage (about 2 qts., shredded)

Place cabbage into sauce pot and add

1 qt. boiling water

1 teaspoon salt

Cook cabbage, uncovered, over medium heat 10 min. Stir in contents of

1 No. 2 can (about 2½ cups) tomatoes

Place on top of cabbage

10 (about 2 lbs.) thuringer sausage links

Cover sauce pot and cook 15 to 20 min., or until sausage is heated. Remove ½ cup cooking liquid from sauce pot and set aside to cool to lukewarm.

Meanwhile, make a thickening mixture by melting in a small skillet over low heat

½ cup fat

Add to the fat and cook until transparent, stirring occasionally

1 tablespoon chopped onion

Blend in

½ cup flour

Stirring constantly, cook until mixture bubbles and is lightly browned. Remove from heat. Add gradually, stirring constantly, a mixture of the ½ cup reserved cooking liquid and

½ cup water

Remove the sausage from the sauce pot to serving platter. Immediately blend contents of skillet into liquid in sauce pot. Bring mixture rapidly to boiling, stirring constantly; cook 1 to 2 min. longer.

Serve sausage with some of cabbage mixture.

5 or 6 servings



Sweetbreads with Mushrooms (Borju-mirigy Gombával)

Set out a 2-qt. saucepan having a tight-fitting cover and a heavy, 10-in. skillet.

As soon as possible when purchased, rinse with cold water and place into saucepan

2 pairs lamb or veal sweetbreads

Immediately cover with

Cold water

Add for each quart of water

1 tablespoon vinegar or lemon juice

1 teaspoon salt

Cover saucepan and simmer 20 min. Drain sweetbreads; immediately cover with cold water. Drain sweetbreads again. (Cool and refrigerate now if sweetbreads are not to be used immediately.) Remove membrane. Separate sweetbreads into smaller pieces; set aside.

Cook according to directions on package

1 10- or 12-oz. pkg. frozen peas

Meanwhile, prepare and set aside

2 cups Quick Meat Broth (double recipe, page 5)

Clean and slice (page 4)

½ lb. mushrooms

Heat in the skillet

½ cup butter or margarine

Add mushrooms to butter and cook slowly, stirring gently until lightly browned and tender. Push mushrooms to one side. Melt in skillet

3 tablespoons butter or margarine

Thoroughly blend into butter a mixture of

3 tablespoons flour

½ teaspoon salt

¼ teaspoon pepper

Heat until mixture bubbles and is lightly browned, stirring constantly. Remove from heat and gradually add reserved broth, stirring constantly. Blend in mushrooms. Return to heat and bring rapidly to boiling, stirring constantly. Cook 1 to 2 min. longer. Vigorously stir about ½ cup hot mixture, 1 tablespoon at a time, into

4 egg yolks, slightly beaten

Immediately and thoroughly blend into mixture in skillet, stirring constantly. Cook 2 to 3 min. over low heat, stirring constantly. Mix in the drained peas and sweetbreads. Heat thoroughly, but do not boil. Serve immediately.

4 or 5 servings

Fish-Potato Casserole (Hal Burgonyával)

▲ Base Recipe

Butter an 11x7x1½-in. baking dish. Set out a large, heavy skillet.

Wash, pare and cut into halves

6 medium-size (about 2 lbs.) potatoes

Cook potatoes (page 6) 20 to 30 min., or until tender when pierced with a fork.

Shortly before potatoes are tender, wipe with a clean, damp cloth

2 lbs. fish fillets, such as pike or trout

(If fish is frozen, thaw according to directions on package.) Cut into serving-size pieces. Sprinkle fish with a mixture of

1 teaspoon salt

¼ teaspoon pepper

Set aside.

Heat in the skillet over low heat

¼ cup butter or margarine

Place fish into skillet and lightly brown on both sides; carefully turn only once. Cook 8 to 10 min., or until fish flakes (can be separated with a fork into thin, layer-like pieces).

Drain potatoes. To dry potatoes, shake pan over low heat. Mash or rice potatoes. Whip into the potatoes

¼ cup butter or margarine

Add gradually, whipping in a mixture of

½ cup hot milk

1 teaspoon salt

1 teaspoon paprika

¼ teaspoon pepper

Whip potato mixture until light and fluffy. Spread in bottom of baking dish.

Set out

1¼ cups thick sour cream

¼ cup (about 1 slice) fine, dry bread crumbs

Spread one-third of the sour cream over potatoes. Add a layer of

3 tablespoons finely chopped onion

Sprinkle onions with 3 tablespoons of the bread crumbs. Arrange fish in layers on top of crumbs. Sprinkle with remaining crumbs and

2 tablespoons grated Parmesan cheese

Spread remaining sour cream over cheese. Sprinkle with

Paprika

Bake at 350°F 20 to 30 min., or until thoroughly heated. Serve immediately.

6 servings

—Sausage-Potato Casserole (Kolbász Burgonyával)

Follow ▲ Recipe; substitute 10 (about 2 lbs.) thuringer sausage links for fish. To prepare sausage links, cook covered, in water to cover, over medium heat about 15 min.



Panfried Fish Fillets (Kirántott Hal)

Set out a 10-in. skillet.

Wipe with a clean, damp cloth

2 lbs. fish fillets, such as pickerel, sole or haddock

(If fish is frozen, thaw according to directions on package.) Cut into serving-size pieces and set aside.

Mix in a shallow pan or on waxed paper and set aside

2 cups (about 6 slices) fine, dry bread crumbs

1 teaspoon salt

¼ teaspoon pepper

Beat slightly in a shallow bowl

2 eggs

1 tablespoon milk

Heat in the skillet over low heat

¼ cup butter or margarine

Dip fillets into egg mixture; then coat with crumb mixture. Lightly brown both sides of fillets in the butter, turning only once. Cook only until fish flakes (can be separated with a fork into thin, layer-like pieces). Transfer fish to warm serving platter, scraping loose and removing the bits of fish which have stuck to the skillet. Cover fish to keep warm.

Heat in the skillet until lightly browned

½ cup butter or margarine

Stir in

¼ cup lemon juice

2 tablespoons finely chopped parsley

Heat thoroughly and pour over fish. Serve immediately.

5 or 6 servings

Fish Paprika (Hal Paprikás)

Fish Paprika is sometimes called Fish Soup or Fisherman's Soup (Szegedi Halászlé). It is prepared by fishermen over open fires along Hungary's riverbanks, especially along the Tisza.

Fishermen who know the art of preparing this dish claim that it must be prepared immediately after the fish are caught and it must be made of many different kinds of fish, both small and large. Carp, bass and sterlet are always included. The fish are scaled, cleaned and cut into broad strips. Some of the small fish are placed into a deep kettle or bogrács first, followed by alternate layers of onion slices, carp and bass. The choicest fish, usually the sterlet, are placed on top. Salt, paprika and water are added. While the Szegedi Halászlé is cooking, the fishermen shake the kettle from time to time instead of stirring. This prevents the fish from breaking apart.

Only the best fish from the top layers are eaten. The small fish on the bottom of the pan serve merely to enrich the flavor.

By using at least three different kinds of fresh water fish, we can prepare a soup similar to that of the Hungarian fishermen. We cook it indoors, though some fishermen might prefer to use an open fire for their fresh "catch."

Set out a 4-qt. kettle having a tight-fitting cover.

Clean and wash in cold salted water
3 to 4 lbs. assorted fresh water fish
(such as trout, pike and bass)

(If fish is frozen, thaw according to directions on package.) Cut into 2-in. pieces.

Cut into slices $\frac{1}{4}$ in. thick
2 or 3 large (1 to 1½ lbs.) onions
(page 4)

Cover bottom of kettle with one layer of onion slices; add a layer of fish. Alternate in layers, remaining onion slices and fish. Add to the kettle

2 qts. water (or enough to cover contents)



Bring to boiling; reduce heat to simmer and season fish with

1 tablespoon paprika
2 teaspoons salt

Cover kettle and simmer 30 to 40 min., or until fish flakes (can be separated with a fork into thin, layer-like pieces). Shake pan gently from time to time during cooking; do not stir. Remove fish from kettle with slotted spoon to large serving bowl or soup tureen. Strain the broth over fish. Serve hot in bowls.

About 8 servings

Poached Fish with Horse-radish Sauce (Hal Torma Mártással)

For special tang and zip—typically Hungarian, too—when available, grate fresh horse-radish root into sauce.

Set out a 10-in. skillet having a tight-fitting cover.

For Poached Fish—Wipe with a clean, damp cloth

1½ lbs. fish filets, such as perch or bass
(If fish is frozen, thaw according to directions on package.) Tie fish loosely in cheesecloth to prevent breaking; place into skillet. Add in order

Boiling water (enough to just cover fish)

½ cup dry white wine
1 small onion, chopped (page 4)
2 tablespoons chopped parsley
1 teaspoon salt
½ teaspoon pepper

Cover skillet and simmer about 10 min., or until fish flakes (can be separated with a fork into thin, layer-like pieces). Meanwhile, prepare sauce.

For Horse-radish Sauce—Blend well

1 cup thick sour cream
2 to 3 tablespoons prepared horse-radish
2 tablespoons grated lemon peel
(page 4)

Pour sauce into serving dish; set aside.

Drain fish; remove cheesecloth. Place fish onto warm platter. Serve with sauce.

4 servings



Strawberry Pancakes (Palacsinta Földieperrel)

(See center color photo)

These large, fluffy pancakes are served as a main dish. Their delicate flavor is enhanced by the natural sweetness of the ripe strawberries. Savory pancakes topped and filled with dewy-fresh berries are certain to make a hit when served as dessert too!

Set out a griddle or a heavy 10-in. skillet.

Wash and remove blemishes from
1 qt. fully ripe strawberries

Set 18 berries aside to garnish serving plates; hull and slice remaining berries, place them into refrigerator.

Sift together into a bowl and set aside

1¼ cups sifted flour
½ teaspoon salt

Beat with rotary beater to blend

2 eggs, well beaten
½ cup milk
½ teaspoon vanilla extract

Set griddle over low heat.

Make a well in center of dry ingredients. Add egg mixture, stirring batter only until blended; set batter aside.

Beat until frothy
2 egg whites

Add gradually, beating well after each addition
4 teaspoons sugar

Beat until rounded peaks are formed. Carefully fold (page 5) egg whites into batter.

Test griddle; it is hot enough for baking when drops of water sprinkled on surface dance in small beads. Lightly grease griddle if manufacturer so directs. For each pancake pour about 1 cup of the batter onto griddle. Immediately tilt griddle back and forth to spread batter evenly. If necessary, use spatula to spread batter. Cook until pancake is puffy, full of bubbles and golden brown on underside. Turn only once and brown other side. Transfer pancakes to a warm platter and keep them warm by placing between folds of absorbent paper in a 350°F oven.

When all the pancakes are cooked, remove strawberries from refrigerator. Mix one-half of the sliced berries with

2 tablespoons sugar

Spoon about $\frac{1}{2}$ cup of the sweetened strawberries onto each pancake and roll. Place pancakes onto individual plates. Sprinkle each with

Confectioners' sugar

Arrange remaining sliced strawberries over the top of pancakes. Garnish plates with leaf lettuce and the whole strawberries. Serve immediately.

3 servings



Chicken Paprika with Spätzle (Csirke Paprikás Galuskával)

(See center color photo)

For Chicken Paprika—Set out a deep, heavy 10-in. skillet (or a Dutch oven) having a tight-fitting cover.

Clean, rinse and pat dry with absorbent paper
1 frying chicken, 2 to 3 lbs., ready-to-cook weight

Disjoint and cut into serving-size pieces. (If chicken is frozen, thaw according to directions on package.) Cut away and discard tough lining from gizzard. Slit heart; remove blood vessels. Refrigerate chicken and liver. Place cleaned gizzard, heart and neck into a saucepan and add

- 1 qt. hot water**
- 1 small onion (page 4)**
- 3 parsley sprigs**
- 2 teaspoons salt**
- 2 or 3 peppercorns**
- 1 bay leaf**

Bring water to boiling. Skim off and discard foam. Cover saucepan tightly and simmer 1 hr., or until giblets and neck meat are tender when pierced with fork.

Shortly before end of cooking period, dice and place into the skillet

- 8 slices bacon**

Cook slowly, stirring and turning frequently, until bacon is slightly crisp and browned. Add

¼ cup finely chopped onion (page 4)
Stirring occasionally, cook until onion is transparent.

Meanwhile, coat chicken evenly by shaking 2 or 3 pieces at a time in a plastic bag containing a mixture of

- ¾ cup flour**
- 1½ teaspoons salt**
- 1½ teaspoons paprika**

With slotted spoon, remove bacon and onion from skillet, leaving bacon fat in skillet. Set aside.

Slightly increase heat under the skillet. Starting with meaty pieces of chicken, brown skin sides first. Put in less meaty pieces as others brown. To brown on all sides, turn chicken pieces as necessary with two spoons or tongs. When chicken is lightly and evenly browned, reduce heat.

Add cooked gizzard, heart and neck to the skillet with 1 to 2 tablespoons of the giblet broth. (Strain remainder of broth; reserve 1 cup and cool to lukewarm.) Cover skillet tightly. Add liver to skillet 10 to 15 min. before end of cooking time. Cook chicken *slowly* 25 to 40 min., or until thick pieces are tender when pierced with a fork.

Meanwhile, melt in a small saucepan over low heat

- 2 tablespoons fat**

Blend into the fat

- 2 tablespoons flour**

Heat until mixture bubbles, stirring constantly. Remove from heat and add gradually, stirring constantly

- 1 cup reserved giblet broth**

(If giblets are not being used, substitute 1 cup Quick Chicken Broth, page 5, for giblet broth.) Return saucepan to heat and bring mixture rapidly to boiling, stirring constantly; cook 1 to 2 min. longer. Gradually add to sauce, stirring constantly

- ¾ cup milk**

- 1 to 1½ tablespoons paprika**

When thoroughly heated, remove saucepan from heat. Stirring vigorously with a French whip, whisk beater, or fork, add to the sauce in very small amounts

- 1½ cups thick sour cream**

Mix in the bacon and onion. Pour the sauce into the skillet over each piece of chicken. Cook the mixture over low heat, stirring sauce and turning chicken frequently, 3 to 5 min., until thoroughly heated; do not boil. Cover skillet tightly; turn off heat under chicken and let stand about 1 hr. About twice during hour spoon sauce over chicken. Reheat just before serving.

For Spätzle (Drop Noodles)—After setting chicken and sauce aside, bring to boiling in a 3- or 4-qt. saucepan

- 2 qts. water**
- 2 teaspoons salt**

Meanwhile, sift together and set aside

- 2½ cups sifted flour**
- 1 teaspoon salt**

Combine in a bowl and mix together

- 1 egg, slightly beaten**
- 1 cup water**

Gradually add flour mixture to egg mixture, stirring until smooth. (Batter should be very thick and break from a spoon instead of pouring in a continuous stream.) Spoon batter into the boiling water by ½ teaspoonfuls, dipping spoon into water each time. Cook only one layer of noodles at one time; do not crowd. After noodles rise to the surface, boil gently 5 to 8 min., or until soft when pressed against side of pan with spoon. Remove from water with slotted spoon, draining over water for a second, and place into a warm bowl. Toss noodles lightly with

- ¼ cup butter or margarine, melted**

Place chicken onto a platter, leaving room at one end of platter for noodles. Cover chicken with sauce; sprinkle with paprika. Arrange noodles on platter. Garnish with parsley.

4 to 6 servings

Fried Chicken

(Kirántott Csirke)

Springtime is fried chicken time in Hungary. Don't wait for a Sunday in Spring; treat your family often to this delicious fried chicken.

Set out a Dutch oven or a heavy 12-in. skillet having a tight-fitting cover.

Clean, rinse and pat dry with absorbent paper
1 frying chicken, 2 to 3 lbs., ready-to-cook weight

(If chicken is frozen, thaw according to directions on package.) Disjoint and cut into serving-size pieces. Cut away and discard tough lining from gizzard. Slit heart; remove blood vessels. Refrigerate the liver. (For cooking of giblets and neck, see Chicken Paprika with Spätzle, page 28.) To coat chicken evenly, shake 2 or 3 pieces at a time in a plastic bag containing a mixture of

- ¾ cup flour**
- 1½ teaspoons salt**
- ½ teaspoon pepper**

Dip chicken pieces into a mixture of

- 1 egg, slightly beaten**
- 1 tablespoon water**

Roll chicken pieces in

- 1 cup (about 3 slices) fine, dry bread crumbs**

Let stand 5 to 10 min. to "seal" coating.

Meanwhile, melt in the skillet over medium heat

- Fat (or use cooking oil) to at least ½-in. depth**

Starting with meaty pieces of chicken, brown skin-sides first. Put in less meaty pieces as others brown. To brown all sides, turn pieces as necessary with two spoons or tongs. When chicken is evenly browned, reduce heat and add

- 1 to 2 tablespoons water**

Cover skillet and cook *slowly* 25 to 40 min., or until thick pieces are tender when pierced with a fork; uncover last 10 min. to crisp skin. Serve on a warm platter.

3 or 4 servings





VEGETABLES & SALADS

Baked, deep-fried or creamed, vegetables seasoned Hungarian style are a gourmet's delight. And a bit of oil 'n' vinegar dressing or a touch of rich sour cream lend that special accent note for true Hungarian salads!

Summer Squash with Dill (Tökfözelék)

Set out a 3-qt. heavy saucepan having a tight-fitting cover.

Wash, trim off ends and cut into thin cross-wise slices

2 lbs. summer squash

(Choose young, tender squash; it is not necessary to pare them. Pare the squash before slicing if the outside seems tough.)

Put squash into the saucepan with

½ cup boiling water

2 teaspoons finely chopped fresh dill
or **¼ teaspoon dill seeds**

½ teaspoon salt

Cover saucepan and simmer squash 15 to 20 min., or until just tender.

Meanwhile, heat thoroughly in top of double boiler over simmering water, stirring constantly

1 cup thick sour cream

1 tablespoon lemon juice

2 teaspoons sugar

½ teaspoon paprika

Carefully mix sauce with the squash.

Serve immediately.

6 servings

Paprika Potatoes (Paprikás Burgonya)

Set out a heavy 10-in. skillet having a tight-fitting cover.

Wash, pare and cut into ½-in. cubes

3 or 4 medium-size (about 1 lb.) potatoes (about 2½ cups, cubed)

Set potatoes aside.

Heat in the skillet

2 tablespoons bacon fat

Add to the bacon fat and cook over low heat, stirring occasionally, until transparent

¾ cup (about 1 large) chopped onion (page 4)

Add to onion a mixture of

1 teaspoon paprika

1 teaspoon salt

½ teaspoon pepper

Remove skillet from heat and blend into the fat and onions, stirring vigorously

1¼ cups thick sour cream

Add potatoes to sour cream mixture and mix gently and thoroughly. Cover skillet and cook over very low heat, about 30 min., or until potatoes are just tender. Do not boil. Occasionally turn potatoes in sauce. Garnish with

1 tablespoon chopped parsley

4 to 6 servings

Potatoes with Tomato (Burgonya Paradicsommal)

Wash and cook (page 6) 20 to 30 min., or until tender when pierced with a fork

6 medium-size (about 2 lbs.) potatoes

Drain the potatoes. To dry potatoes, shake pan over low heat. Peel and slice ¼ in. thick; set aside in warm place.

Melt over low heat in the saucepan in which potatoes were cooked

¼ cup butter

Add to the butter and cook until transparent, stirring frequently

¼ cup chopped onion

Mix with the onions and heat to boiling

1 cup (8-oz. can) tomato sauce

1 tablespoon sugar

½ teaspoon pepper

Remove saucepan from heat. Stirring vigorously with a French whip, whisk beater or fork, add to contents of saucepan in very small amounts, a mixture of

1 cup thick sour cream

½ cup milk

Gently mix potatoes into the sauce and cook over low heat, stirring constantly, 3 to 5 min., until heated thoroughly; do not boil.

Garnish with

2 tablespoons chopped parsley

Serve immediately.

6 to 8 servings

Carrots Cooked in Butter (Párolt Sárgarépa)

Set out heavy 2-qt. saucepan having a tight-fitting cover.

Cut off and discard tops; wash, pare or scrape, and cut into ¼-in. slices

8 medium-size carrots (about 2 cups, sliced)

Set carrots aside.

Melt in the saucepan over low heat

¼ cup butter or margarine

Add the carrots to butter with

2 teaspoons finely chopped parsley

1 teaspoon sugar

½ teaspoon salt

Cover saucepan and cook about 20 min., or until carrots are just tender, stirring occa-

sionally to coat evenly and prevent scorching.

Meanwhile, prepare and set aside

1 cup Quick Meat Broth (page 5)

Put into a small, screw-top jar

¼ cup water

Sprinkle onto the water

2 tablespoons flour

Cover jar tightly and shake until ingredients are well blended. Set aside.

Remove carrots from saucepan with slotted spoon to a warm bowl; cover bowl.

Pour the reserved broth into the saucepan in which carrots were cooked. Return saucepan to heat. Again shake jar containing flour-water mixture and gradually add mixture to the broth stirring constantly. Bring broth rapidly to boiling, stirring constantly; cook 3 to 5 min. longer. Pour this sauce over the carrots.

4 to 6 servings

Green Beans (Zöldbab)

Wash, break off ends and cut into 1-in. pieces

1 lb. green beans

Cook (page 6) 15 to 20 min., or until beans are tender.

Meanwhile, prepare and set aside to cool to lukewarm

1 cup Quick Meat Broth (page 5)

Melt in a small skillet over low heat

3 tablespoons butter

Blend into butter

3 tablespoons flour

Heat until mixture bubbles and is lightly browned, stirring constantly. Remove skillet from heat. Gradually add the reserved broth, stirring constantly. Return to heat and bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer. Remove skillet from heat. Stir into sauce

2 tablespoons vinegar or lemon juice

1 to 2 tablespoons sugar

Cover skillet and set sauce aside.

When beans are tender, pour sauce over beans and simmer 5 min. Turn beans and sauce into bowl and sprinkle with

¼ teaspoon paprika

About 4 servings

Deep-Fried Cauliflower with Sour Cream Sauce

(Kirántott Karfiol Tejfölös Mártással)

▲ Base Recipe

Remove leaves, cut off all the woody base and trim off any blemishes from

1 medium-size head cauliflower

Carefully break into 5 or 6 large flowerets. Allow cauliflower to stand in cold salted water about 30 min. to remove dust or small insects. Rinse cauliflower and cook (page 6) 20 to 30 min., or until tender but still firm.

Meanwhile, prepare sauce.

For Sour Cream Sauce—Mix together in top of double boiler

- 2 egg yolks, slightly beaten
- 1 cup thick sour cream
- 2 teaspoons lemon juice
- ½ teaspoon salt
- ¼ teaspoon paprika
- ¼ teaspoon pepper

Cook over simmering water, stirring constantly, 3 to 5 min., or until sauce is thoroughly heated. Set aside and keep sauce warm.

About 20 min. before deep-frying, fill a deep saucepan one-half to two-thirds full with

Hydrogenated vegetable shortening, all-purpose shortening, lard or cooking oil for deep-frying

Heat slowly to 365°F (page 5). When using automatic deep-fryer, follow manufacturer's directions for amount of fat and timing.

Drain cauliflower and set aside to cool slightly.

Meanwhile, mix and set aside

- ¾ cup (2 slices) fine, dry bread crumbs
- ½ teaspoon salt
- ¼ teaspoon pepper

Blend together

- 2 eggs, slightly beaten
- ¼ cup milk

Dip flowerets into the egg mixture and then into the crumb mixture. Deep-fry only one layer of flowerets at one time; do not crowd. Fry them 2 to 4 min., or until golden brown, turning occasionally. Drain flowerets over fat for a few seconds before removing to absorbent paper. Place cauliflowerets into bowl and top with the Sour Cream Sauce. Serve immediately.

4 to 6 servings

—Batter-Fried Cauliflower

(Kirántott Karfiol Máskép)

Follow Δ Recipe; omit egg and bread crumb mixtures. Beat together with rotary beater 1 cup flour, ¼ cup milk, 1 egg and ¼ teaspoon salt for a batter coating. Dip cooked cauliflowerets into the batter and deep-fry.



Baked Cauliflower

(Karfiol)

Lightly grease a 1½-qt. casserole.

Remove leaves and cut off all the woody base from

1 large head cauliflower

Trim off any blemishes. Carefully break into flowerets and allow cauliflower to stand in cold, salted water about 30 min. to remove dust or small insects.

Rinse cauliflower and cook (page 6) 20 to 30 min., or until tender but still firm.

Mix together and set aside

- ½ cup (about 1½ slices) buttered fine, dry bread crumbs (page 4)
- ½ cup grated Parmesan cheese

Mix together in a bowl

- 2 egg yolks, slightly beaten
 - 2 tablespoons flour
- Blend into egg yolk mixture
- 2 cups thick sour cream

Beat until rounded peaks are formed

2 egg whites

Fold (page 5) egg whites into sour cream mixture. Set sauce aside.

Drain cauliflower; arrange one-half on bottom of casserole. Spoon over cauliflowerets

1 cup cubed cooked ham

Pour one-half of the sauce over ham. Arrange remaining cauliflower over sauce; then add sauce. Sprinkle crumb mixture over top.

Bake at 350°F 20 to 30 min., or until top is lightly browned.

6 to 8 servings

Creamed Chopped Spinach

(Paraj)

(See center color photo)

▲ Base Recipe

Thaw partially and cook (page 6) in a heavy 2-qt. saucepan

1 pkg. (14 oz.) frozen chopped spinach

Meanwhile, melt in a small saucepan over low heat

2 tablespoons butter or margarine

Blend into the butter until smooth

2 tablespoons flour

¼ teaspoon salt

½ teaspoon garlic salt

½ teaspoon freshly ground pepper

Heat until mixture bubbles, stirring constantly. Remove from heat. Add gradually, stirring constantly

¼ cup cream

Return to heat and bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer. Remove sauce from heat. Vigorously stir about 3 tablespoons sauce into

1 egg, slightly beaten

Immediately blend this mixture into hot sauce, stirring until smooth. Cover sauce and set aside in a warm place.

When spinach is tender, drain in sieve, pressing spinach firmly against sieve with back of spoon to remove water thoroughly.

Blend spinach into sauce. Serve hot.

About 4 servings

—Creamed Garden-Fresh Spinach

(Friss Kerti Paraj)

Follow Δ Recipe, substituting 1½ lbs. fresh spinach for frozen spinach. Remove and discard tough stems, roots and bruised leaves from spinach. Wash leaves thoroughly by lifting up and down several times in a large amount of cold water. Lift leaves out of water each time before pouring off water. When free from sand and gritty material, transfer spinach to large, heavy saucepan. Add 1 clove garlic (page 4). Cook (page 6) 8 to 10 min. Omit garlic salt in the sauce. When spinach is tender, discard garlic. Drain spinach as in Δ Recipe. Finely chop spinach and drain again; combine with sauce.

Asparagus with Sour Cream

(Spárga Tejföllel)

Break off and discard lower parts of stalks as far down as they will snap from

2 lbs. asparagus

Wash asparagus thoroughly. If necessary, remove scales to dislodge any sand. Cook (page 6) 10 to 20 min., or until asparagus is just tender.

Meanwhile, for sauce, prepare and set aside

½ cup Quick Meat Broth (one-half recipe, page 5)

Melt in a small skillet over low heat

1 tablespoon butter

Blend into the butter until smooth

1 tablespoon flour

½ teaspoon salt

¼ teaspoon pepper

Heat until mixture bubbles, stirring constantly. Remove skillet from heat. Gradually add the broth, stirring constantly. Return to heat and bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer. Remove sauce from heat. Vigorously stir about 3 tablespoons of hot sauce into

1 egg yolk, slightly beaten

Immediately blend into hot mixture. Stirring sauce constantly, cook slowly 2 to 3 min. (Do not overcook or allow sauce to boil.) Remove from heat. Stirring vigorously with a French whip, whisk beater or fork, add to sauce in very small amounts

1 cup thick sour cream

Cook sauce over low heat, stirring constantly, 3 to 5 min., until heated thoroughly. Do not boil sauce; remove immediately from heat. Cover saucepan and set sauce aside.

Drain asparagus and cut stalks into 3 or 4 pieces; put into bowl. Pour sauce over asparagus and blend lightly.

6 to 8 servings

IDENTIFICATION OF FOODS IN CENTER COLOR PHOTO

Top Row (left to right): Strawberry Pancake, Dobos Torte, Strudel

Center: Chicken Paprika with Spätzle

Bottom Row: Goulash, Creamed Chopped Spinach



Cabbage with Caraway Seeds (Káposzta Köménymaggal)

Set out a heavy 3-qt. saucepan having a tight-fitting cover.

Remove and discard wilted outer leaves, rinse, cut into quarters (discarding core) and coarsely shred

- 1 head (about 2 lbs.) red or green cabbage (about 2 qts., shredded)

Melt in the saucepan

- ¼ to ½ cup butter

Add the cabbage to butter with a mixture of

- 1 teaspoon caraway seeds
- 1 teaspoon salt
- ¼ teaspoon pepper

Cover the saucepan and cook over low heat, stirring frequently, 10 to 15 min., or until cabbage is just tender. Stir into the cabbage mixture

- 1 to 2 tablespoons vinegar

Cover saucepan and cook 5 min. longer.

About 6 servings

Mushrooms in Sour Cream (Gomba Főzelék)

Set out a 10-in. skillet.

Clean and slice (page 4) and set aside

- 1 lb. mushrooms

Prepare and set aside

- ½ cup Quick Meat Broth (one-half recipe, page 5)

Melt in the skillet

- ¾ cup butter

Add the mushrooms to the butter with

- 1 small onion, sliced (page 4)

Cook slowly, stirring gently, until mushrooms are lightly browned and tender and onion is transparent. Remove from heat and set aside.

Melt in a small saucepan

- 1 tablespoon butter

Blend into the butter until smooth

- 1 tablespoon flour
- ½ teaspoon salt
- ¼ teaspoon pepper

Heat until mixture bubbles, stirring constantly. Remove from heat. Gradually add the reserved broth, stirring constantly. Return to heat and bring rapidly to boiling, stirring constantly;

cook 1 to 2 min. longer; remove from heat. Stirring vigorously with a French whip, whisk beater or fork, add to contents of saucepan in very small amounts

- 1 cup thick sour cream

Pour sour cream mixture into the skillet and place over low heat. Stirring constantly, but gently, heat thoroughly about 3 to 5 min.; do not boil. Blend into contents of skillet

- 2 tablespoons finely chopped parsley

Serve immediately.

4 to 6 servings

Cucumber Salad (Uborka Saláta)

▲ Base Recipe

Slice thinly into a bowl

- 2 medium-size (about 1¼ lbs.) cucumbers, washed and pared

Sprinkle over the cucumber slices

- 2 teaspoons salt

Mix lightly and set cucumbers aside for 1 hr.

Meanwhile, mix together and set aside

- 3 tablespoons vinegar
- 3 tablespoons water
- ½ teaspoon sugar
- ¼ teaspoon paprika
- ¼ teaspoon pepper
- ½ clove garlic, minced (page 4)

Squeeze cucumber slices, a few at a time (discarding liquid), and put into a bowl. Pour the vinegar mixture over the cucumbers and toss lightly together. Sprinkle onto cucumbers

- ¼ teaspoon paprika

Chill the salad in refrigerator for 1 to 2 hrs.

6 to 8 servings

—Cucumber Salad with Sour Cream (Uborka Saláta Tejföllel)

Follow Δ Recipe. Blend in 1 cup thick sour cream after the vinegar mixture.

—Cucumber Salad with Onions (Uborka Saláta Hagymával)

Follow Δ Recipe or variation. Omit garlic. Cut off root ends from 3 or 4 fresh green onions or scallions. Trim green tops down to 2- or 3-in., removing any wilted or bruised

parts; peel and rinse. Slice onions by holding on hard surface and cutting across all with sharp knife. Add sliced onions to cucumber slices before adding the vinegar mixture.

Beet Salad (Cókla Saláta)

▲ Base Recipe

Drain contents of, reserving liquid

- 1 No. 2 can sliced beets (about 2 cups, drained)

Place the beets into a 1-qt. bowl and add a mixture of

- ½ cup vinegar
- ¼ cup reserved beet liquid
- 2 tablespoons sugar
- 1½ teaspoons salt
- 1 teaspoon caraway seeds
- ½ teaspoon freshly ground pepper

Toss beets lightly in this salad marinade. Cover bowl and place into refrigerator to marinate (page 5) 1 or 2 days; carefully turn beets occasionally.

Serve beets with some of the marinade.

4 or 5 servings

—Beet Salad with Horse-radish (Cókla Saláta Tormával)

Follow Δ Recipe; add 1 or 2 tablespoons freshly grated horse-radish or ¼ cup prepared horse-radish to beets with the other seasonings.



Lettuce Salad (Fejes Saláta)

Prepare

- 3 Hard-Cooked Eggs (page 5)

Meanwhile, cut out core and discard bruised leaves from, rinse with cold water and drain well

- 1 large head lettuce

Cut into 6 wedges. Set aside in refrigerator.

Dice and panbroil (page 5), reserving bacon fat

- 6 slices bacon

Set bacon aside for garnish.

Put into the skillet

- ½ cup vinegar
- ¼ cup reserved bacon fat
- ¼ cup water
- 3 tablespoons sugar
- ½ teaspoon salt

Heat mixture to boiling, stirring well. Place lettuce wedges on salad plates. Pour vinegar mixture over lettuce wedges.

Peel and slice the eggs and use as a garnish with the bacon.



Tomato Salad (Paradicsom Saláta)

▲ Base Recipe

The colors of this salad represent the national colors of Hungary—red, white and green.

Combine in a small, screw-top jar; cover tightly and chill in refrigerator

- ¼ cup vinegar
- ¼ cup olive oil
- 2 tablespoons sugar
- ¼ teaspoon salt
- ½ teaspoon pepper

Rinse and dip into boiling water for a few seconds

- 5 medium-size tomatoes

Peel tomatoes, cut out and discard stem ends and chill thoroughly in refrigerator. Cut the tomatoes into small pieces and put into a salad bowl with

- ½ cup (about 1 medium-size) chopped onion (page 4)
- 2 tablespoons chopped parsley

Shake jar of dressing until well blended and pour over salad; lightly toss together. Serve immediately.

4 or 5 servings

—Tomato Salad with Green Pepper (Paradicsom Saláta Zöldpaprikával)

Follow Δ Recipe; substitute for parsley, 1 green pepper (page 4), chopped (about ½ cup, chopped).

Green Bean Salad (Zöldbab Saláta)

▲ Base Recipe

Cook according to directions on package
1 10-oz. pkg. frozen French-style
green beans

Drain beans thoroughly and put into a bowl;
set aside to cool.

Meanwhile, prepare

Oil-Vinegar Marinade (page 39)

Pour marinade over beans. Gently toss beans
until well coated with marinade. Chill beans
in refrigerator about 1 hr.; carefully turn
beans occasionally.

Shortly before serving, panbroil (page 5)

4 slices bacon

Crumble bacon and set aside.

Drain beans thoroughly, and put into a bowl.
Carefully mix the beans with the bacon.

3 or 4 servings

—Green Bean Salad with Onion (Zöldbab Saláta Hagymával)

Follow ▲ Recipe; add 1 tablespoon finely
chopped onion to green bean-bacon mixture.

Potato Salad with Sour Cream Dressing (Burgonya Saláta Tejföllel)

Wash and cook (page 6) 20 to 30 min., or
until potatoes are tender when pierced with
a fork

8 (about 2½ lbs.) medium-size potatoes

Drain potatoes. To dry potatoes, shake pan
over low heat. Peel potatoes, cut into cubes
and put into a large bowl. (The cubed potatoes
will measure approximately 6 cups.) Add to
the potatoes

¾ cup (about 1½ medium-size) chopped onion (page 4)

½ cup chopped celery (page 4)

and a mixture of

½ cup vinegar

1½ teaspoons paprika

1 teaspoon salt

½ teaspoon pepper

Toss ingredients together lightly with a fork;
let stand 15 min.

Meanwhile, heat in top of a double boiler over
simmering water until butter is melted

2 cups thick sour cream

¼ cup butter

Stir until sour cream and butter are well
blended and pour over potato mixture, mixing
carefully with a fork to blend well. Chill
thoroughly in the refrigerator before serving.

Garnish with parsley.

6 to 8 servings

Potato-Onion Salad (Burgonya Saláta Hagymával)

▲ Base Recipe

Wash, cook (page 6) 20 to 30 min., or until
potatoes are tender when pierced with a fork

6 medium-size (about 2 lbs.) potatoes

Drain potatoes. To dry potatoes, shake pan
over low heat. Set aside to cool.

Meanwhile, thinly slice and separate into rings

1 large onion (page 4)

Peel potatoes and cut into ¼-in. slices.

Arrange potatoes and onion rings alternately
in a large, shallow dish and add

Oil-Vinegar Marinade (double recipe, page 39)

Chill at least 1 hr. in the refrigerator, carefully
turning vegetables occasionally.

Shortly before serving the salad, rinse and
remove the stem end of

1 green pepper

Remove all white fiber and seeds from the
pepper; rinse the cavity. Cut green pepper
crosswise into ½-in. rings and set aside.

Pour the marinade off the potatoes and onions
before serving. Garnish top of the salad with
the green pepper rings.

About 6 servings

—Potato-Onion Salad with Eggs (Burgonya Saláta Tojással)

Follow ▲ Recipe; prepare 2 or 3 Hard-Cooked
Eggs (page 5). Slice eggs and place on top
of salad with green pepper rings. Sprinkle
lightly with paprika.

Fruit Salad (Gyümölcs Saláta)

Put into a small bowl

2 cups any mixture of fresh fruits, such as watermelon balls, sliced bananas, peach or pear cubes, berries, pitted cherries, seeded or seedless grapes or orange sections

(Dip banana, peach and pear pieces into lemon
juice to prevent darkening.) Add to fruit and
toss gently

¼ cup sifted confectioner's sugar

Chill fruit in refrigerator 1 hr. Toss salad
gently. Spoon individual portions into

Lettuce cups

Serve on chilled salad plates.

Set out

4 teaspoons rum, cognac or wine

Sprinkle 1 teaspoon over each salad. Serve
immediately.

4 servings



Cantaloupe Salad (Sárgadinnye Saláta)

Rinse and cut into halves

2 medium-size, ripe cantaloupes

Remove seedy centers and pare. Cut cantaloupes
into ¾-in. cubes, put into a large bowl
and set aside.

For Dressing—Mix together until well blended

½ cup mayonnaise

½ cup thick sour cream

½ teaspoon salt

½ teaspoon pepper

Pour one-half of the dressing onto cantaloupe
and toss lightly until well mixed. Chill cantaloupe
and remaining dressing in the refrigerator
for about 1 hr. Remove from refrigerator and
place individual servings on crisp lettuce on
chilled salad plates. Top each serving with
some of remaining dressing.

About 8 servings

Cabbage Salad (Káposzta Saláta)

Remove and discard wilted outer leaves, rinse,
cut into quarters (discarding core) and finely
shred

1 head (about 2 lbs.) cabbage (about 2 qts., shredded)

Place cabbage into a large bowl and toss with

1 tablespoon salt

Let mixture stand 1 hr., tossing occasionally.

Meanwhile, combine in a small screw-top jar
and set aside

½ cup wine vinegar

3 tablespoons salad oil

1 tablespoon sugar

½ teaspoon freshly ground pepper

Squeeze the cabbage, a small amount at a time,
and discard the juice. Place cabbage into a
salad bowl and add

¼ cup chopped onion

¼ cup chopped green pepper

Shake the dressing until well blended and pour
over the salad. Using salad spoon and fork,
turn and toss cabbage mixture until well coated
with dressing.

Rinse and dip into boiling water for a few
seconds

2 medium-size tomatoes

Peel; cut out and discard stem ends and cut
each tomato into eighths. Arrange tomatoes
over top of salad.

Chill salad in refrigerator 1 hr. before serving.
6 to 8 servings

Oil-Vinegar Marinade (Olaj-Ecet Pác)

Put into a small, screw-top jar

½ cup vinegar

2 tablespoons olive oil

1 tablespoon sugar

1 teaspoon salt

½ teaspoon freshly ground pepper

Cover tightly and shake jar until ingredients
are well blended.

If marinade is not used immediately, store in
refrigerator and beat or shake thoroughly
before using.

About ¾ cup



Hungarians offer a parade of egg dishes to capture the imagination of even the most experienced cook. Prepare baked eggs nestled in sour cream—add a savory Mushroom-Wine sauce for lunch and eating pleasure supreme!

Mushroom Omelet (Gombás Omlette)

▲ Base Recipe

Set out an 8-in. skillet and a round 8- or 9-in. shallow baking dish.

Clean and slice (page 4)
¼ lb. mushrooms

Heat in the skillet over low heat
¼ cup butter or margarine

Add mushrooms to the butter and cook them slowly, stirring gently, until lightly browned and tender. Reserve about 8 mushroom slices for top of omelet. Place remaining mushrooms and liquid into a bowl; cover bowl and set it aside in a warm place. Set the skillet aside.

Melt in a small saucepan over low heat
¼ cup butter or margarine

Blend into the butter until smooth

¼ cup flour

½ teaspoon salt

¼ teaspoon pepper

Heat until mixture bubbles. Remove saucepan from heat. Add gradually, stirring constantly
1 cup milk

Return to heat and bring rapidly to boiling, stirring constantly. Remove from heat. Vigorously stir about ¼ cup of the hot mixture, 1 tablespoon at a time, into

3 eggs, slightly beaten

Immediately blend into remaining hot mixture, stirring until smooth. Cover and set aside.

Place the skillet over low heat.

Meanwhile, measure

4 teaspoons butter or margarine

Test skillet; it is hot enough when drops of water sprinkled on surface dance in small beads. Reduce heat under skillet and melt 1 teaspoon of the butter in the skillet. Pour about one-fourth of the egg mixture into the skillet and cook over low heat until it is lightly browned on bottom and firm but slightly moist on top. Loosen edges carefully with spatula and slide the omelet layer into the baking dish.

Remove about one-third of mushrooms with slotted spoon and spread over the omelet layer. Repeat process with remaining egg mixture, alternating omelet and mushroom layers. Top the last omelet layer with reserved mushroom slices.

Bake at 350°F 10 to 15 min., or until omelet is thoroughly heated. Cut omelet into wedges; garnish with parsley.

4 servings

—Mushroom Omelet with Onions (Gombás Omlette Hagymával)

Follow ▲ Recipe. Combine with sliced mushrooms ½ cup (about 1 medium-size) chopped onion (page 4) and 2 tablespoons chopped green pepper. Cook until onions are transparent, stirring occasionally.



Potato and Egg Casserole (Rakott Burgonya)

Generously butter a 2-qt. casserole.

Prepare

6 Hard-Cooked Eggs (page 5)

Meanwhile, wash

6 or 7 medium-size (about 2 lbs.) potatoes

Cook (page 6) about 25 to 30 min., or until potatoes are tender. Drain potatoes. To dry potatoes, shake pan over low heat. Peel. Cut potatoes and eggs into ¼-in. slices and set aside.

Prepare and set aside

½ cup fine, dry buttered crumbs (page 4)

Mix together

1 cup thick sour cream

½ cup butter, melted and cooled

Reserve one-half of the sour cream mixture for top of casserole.

Beginning and ending with potatoes, alternate three layers of potatoes and two layers of eggs in the casserole; spoon about 6 tablespoons sour cream mixture over each egg layer and season with

Salt and pepper

Cover top layer of potatoes with reserved sour cream mixture. Sprinkle with the buttered crumbs.

Bake at 350°F 20 to 30 min., or until crumbs are browned.

6 or 7 servings

Egg Croquettes (Tojás Krokett)

Prepare

4 Hard-Cooked Eggs (page 5)

Meanwhile, melt over direct heat in top of a 1-qt. double boiler

¼ cup butter or margarine

Blend into the butter a mixture of

½ cup flour

1 teaspoon salt

Few grains pepper

Heat until mixture bubbles, stirring constantly. Remove from heat. Add gradually, stirring constantly

2 cups milk

Return to heat and bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer. Remove from heat. Vigorously stir about ¼ cup of the hot sauce, 1 tablespoon at a time, into

3 eggs, slightly beaten

Quickly blend into sauce. Cook over simmering water 3 to 5 min., stirring slowly to keep it cooking evenly. Remove sauce from simmering water and cool slightly by setting double boiler top in bowl of cold water.

Peel and dice the Hard-Cooked Eggs and gently mix them with the sauce. Cool completely and chill mixture in the refrigerator 1 hr. or longer.

Before shaping the croquettes, prepare and keep warm

Mushroom-Wine Sauce (see Deep-Fried Eggs with Mushroom-Wine Sauce, page 42)

About 20 min. before deep-frying, fill a deep saucepan one-half to two-thirds full with

Hydrogenated vegetable shortening, all-purpose shortening, lard or cooking oil for deep-frying

Heat slowly to 375°F (page 5). When using an automatic deep-fryer, follow manufacturer's directions for amount of fat and timing.

Shape cold egg mixture into croquettes (balls or cones), using about ¼ cup of mixture for each. Roll them in

1½ cups (4 to 5 slices) fine, dry bread crumbs

Then dip them into a mixture of

1 egg, well-beaten

1 tablespoon milk

Again roll them in bread crumbs. Shake off loose crumbs. Deep-fry croquettes 3 to 5 min., or until golden brown. Fry only one layer of croquettes at a time; do not crowd. Turn them occasionally to brown evenly. Remove croquettes with slotted spoon, draining over fat for a second. Remove to absorbent paper.

Serve with the Mushroom-Wine Sauce.

12 croquettes





Deep-Fried Eggs with Mushroom-Wine Sauce (Tojás Bor Mártással)

These hard-cooked eggs have a new look and new taste. The new look is due to their pancake batter coating and the new taste to a mushroom-wine sauce.

For Mushroom-Wine Sauce—Set out an 8-in. skillet.

Prepare and set aside

1 cup Quick Meat Broth (page 5)

Clean and slice (page 4)

½ lb. mushrooms

Melt in the skillet over low heat

6 tablespoons butter

Add the mushrooms to the butter with

3 tablespoons finely chopped onion

2 tablespoons finely chopped parsley

Cook slowly, stirring gently, until mushrooms are lightly browned and tender and onions are transparent. Remove mushroom mixture and the liquid from skillet to a bowl; cover bowl and set aside.

Melt in the skillet

3 tablespoons butter

Blend into butter until smooth

3 tablespoons flour

¾ teaspoon salt

½ teaspoon pepper

Heat until mixture bubbles and is lightly browned. Remove from heat. Add gradually the reserve broth, stirring constantly. Return to heat and bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer.

Remove skillet from heat. Add gradually to sauce, stirring constantly

¾ cup dry white wine

Mix the mushrooms and the liquid in bowl with the sauce in skillet; cover skillet and set aside

For Eggs—About 20 min. before deep-frying, fill a deep saucepan one-half to two-thirds full with

**Hydrogenated vegetable shortening,
all-purpose shortening, lard or
cooking oil for deep-frying**

Heat slowly to 365°F (page 5). When using automatic deep-fryer, follow manufacturer's directions for amount of fat and timing.

Prepare and remove shells from

10 Hard-Cooked Eggs (page 5)

For Batter—Sift together and set aside

1½ cups sifted flour

½ teaspoon salt

Combine in a 1-qt. bowl

2 eggs, slightly beaten

¼ cup milk

Add to egg mixture enough of the flour mixture to make a very stiff batter, stirring just until smooth.

Dry Hard-Cooked Eggs thoroughly with absorbent paper. Cut two eggs into halves and wrap in waxed paper; set aside for garnish. Place remaining eggs into batter, a few at a time, to coat thoroughly. Carefully remove eggs from batter with fork or slotted spoon to the heated fat. Deep-fry eggs 3 to 4 min., or until golden brown. Fry only one layer of eggs at a time; do not crowd. Turn eggs occasionally to brown evenly. Remove eggs with slotted spoon, draining over fat for a second before removing to absorbent paper. Place the eggs on a warm platter. Garnish the platter with the reserved Hard-Cooked Egg halves and parsley. Serve with the Mushroom-Wine Sauce.

4 servings



Baked Eggs with Sour Cream (Tojás Tejföllel)

Butter a 1½-qt. casserole.

Set out

1¾ cups thick sour cream

½ cup (1 slice) fine, dry bread crumbs

¼ cup butter, cut in small pieces

Place in the casserole 1¼ cups sour cream and one-half of butter. Sprinkle over sour cream and butter one-half of the crumbs.

Set out

6 eggs

Break one of the eggs into a saucer. Slip the egg onto bread crumbs by tilting saucer toward inside edge of casserole. Add each of the remaining eggs in the same way. Carefully arrange remaining butter, sour cream and crumbs over eggs. Top with

½ cup grated Parmesan cheese

Bake at 325°F 25 to 35 min., or until eggs are set. Serve immediately.

4 to 6 servings

Mushrooms with Scrambled Eggs (Gomba Tojással)

Set out a 10-in. skillet.

Clean and slice (page 4)

1 lb. mushrooms

Heat in the skillet

½ cup butter

Add the mushrooms to butter with

¼ cup chopped onion

Cook slowly, stirring occasionally, until onion is transparent and mushrooms are lightly browned and tender.

Meanwhile, blend thoroughly

2 eggs, slightly beaten

2 tablespoons thick sour cream

¼ teaspoon salt

Few grains pepper

Pour egg mixture into the skillet, mixing with the mushrooms and onions. Cook slowly over low heat; with a fork or spatula lift mixture from bottom and sides of skillet as it thickens, allowing uncooked part to flow to bottom. Avoid constant stirring. Cook until eggs are thick and creamy throughout but still moist.

4 or 5 servings

Scrambled Eggs with Anchovies (Tojás Szardellával)

Set out an 8-in. skillet.

Blend thoroughly in a mixing bowl

6 eggs, slightly beaten

6 tablespoons thick sour cream

½ teaspoon pepper

**2 to 4 anchovy fillets, very finely
chopped**

Heat the skillet until just hot enough to sizzle a drop of water. Melt in the skillet

2 to 3 tablespoons butter or margarine

Pour the egg mixture into the skillet and cook slowly over low heat. With a fork or spatula lift egg mixture from bottom and sides of skillet as it thickens, allowing uncooked part to flow to bottom; do not stir. Cook until eggs are thick and creamy throughout but still moist. Serve immediately.

4 servings



Brown Butter Eggs (Vajas Tojás)

Heat in a heavy 10-in. skillet until lightly browned

½ cup butter

Set out

6 eggs

Break one of the eggs into a saucer. Slip egg into the skillet by tilting saucer toward inside edge of the skillet. Add each of the remaining eggs in the same way. Reduce heat. Frequently basting eggs with butter in skillet, cook slowly, about 4 min., or until eggs reach desired stage of firmness. Or, instead of basting, cover pan; or turn eggs over once.

Sprinkle each egg with

Few grains salt

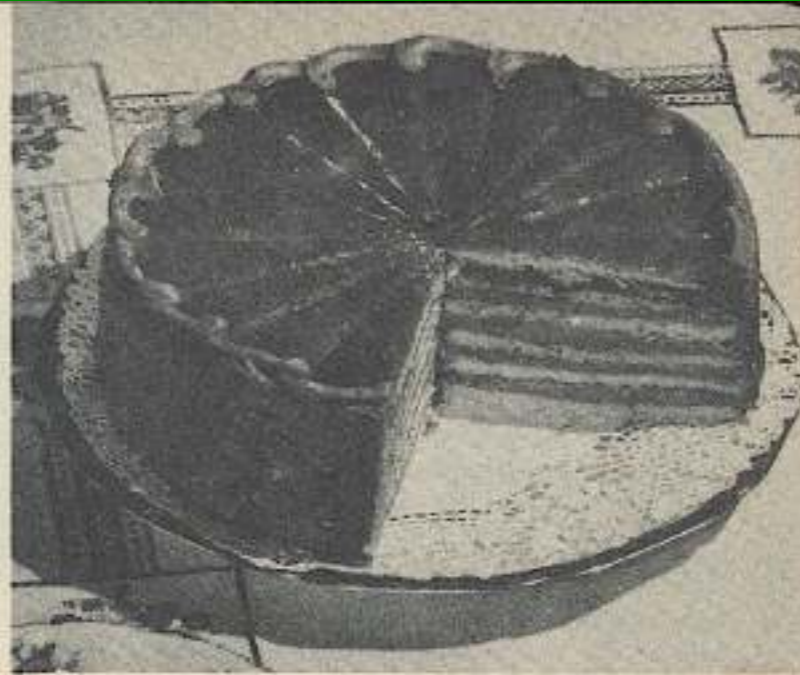
Few grains pepper

Remove eggs to warm platter. Add to remaining butter in skillet and mix well

½ teaspoon vinegar

Pour vinegar-butter mixture over eggs and serve immediately.

4 to 6 servings



DESSERTS & COFFEE CAKES

Not until you've had this delightful approach to Old World cookery through Hungarian desserts—rich suet pastry that literally melts in your mouth and thin-layered Dobos Torte with its characteristic crunchy caramel frosting—have you experienced the ultimate in the rich specialties so famous in Central Europe.

Dobos Torte (Dobos Torta)

(See center color photo)

Delicate layers, velvety rich chocolate filling and a crown of crunchy caramel glaze were the inspiration of a Hungarian pastry chef named Dobos. This torte is a special celebration treat for Hungarians.

Six 8-in. round layer cake pans or six 8-in. round layer cake pans with removable bottoms will be needed. (If necessary, three cake layers may be baked at one time and the same three pans reused for the remaining three layers.)

For Frosting—Put into a small shallow baking dish

8 hazelnuts

Roast at 400°F 3 to 5 min., or until skins are loosened and nuts are lightly toasted. Remove nuts from oven and cool slightly; discard skins. Finely chop or crush hazelnuts and set aside.

Melt (page 5) and set aside to cool

4 sq. (4 oz.) unsweetened chocolate

Cream in a large bowl until butter is light and fluffy and set bowl aside

1 cup firm unsalted butter

1 teaspoon vanilla extract

Mix in a small saucepan having a tight-fitting cover

1 cup sugar

¼ cup water

Bring to boiling, stirring gently until sugar is dissolved. Cover saucepan and boil sirup gently 5 min. to help wash down any crystals that might have formed on sides of saucepan. Uncover saucepan and continue cooking sirup to thread stage (230°F to 234°F), or until sirup spins a 2-in. thread when allowed to drop from fork or spoon. (Remove from heat while testing.) Set sirup aside.

Meanwhile, beat until thick and lemon colored

6 egg yolks

Beating constantly with rotary beater, pour the hot sirup very gradually in a thin stream into egg yolks. (Do not scrape sirup from bottom and sides of saucepan.) Beat egg yolk mixture

until very thick and of same consistency as the creamed butter. Cool completely. Beat egg yolk mixture, about 2 tablespoons at a time, into the butter until just blended. Gradually blend in the chocolate and the hazelnuts. Set frosting into the refrigerator to chill.

For Torte—Prepare (page 5) the six 8-in. round layer cake pans, or grease bottoms of the six 8-in. round layer cake pans with removable bottoms.

Measure and set aside

1 cup sifted flour

Put into a large bowl and beat until very thick and lemon colored

6 egg yolks

¼ cup sugar

Set egg yolk mixture aside.

Beat until frothy

6 egg whites

Add gradually to egg whites, beating well after each addition

¼ cup sugar

Beat until rounded peaks are formed, and egg whites do not slide when bowl is partially inverted. Gently spread egg yolk mixture over beaten egg whites.

Divide the sifted flour into four portions. Sift one portion at a time over egg mixture and gently fold (page 5) just until blended after each addition. Spoon equal amounts of batter into cake pans and spread ¼ in. thick. Stagger pans in oven (page 5).

Bake at 350°F about 15 min., or until lightly browned. Remove torte layers to cooling racks. If using waxed paper lined pans, carefully and quickly remove layers from pans. Beginning at center, tear paper and gently pull it off in small pieces. (Allow layers in removable bottom pans to stand in pans 2 min.; loosen edges with spatula and carefully cut layers away from

bottoms of pans.) Carefully place onto cooling racks right-side up and cool completely.

Beat the chilled frosting until fluffy. Spread frosting ¼ in. thick on four of the torte layers, placing one layer on top of another. Add fifth layer, but do not frost top. Thinly spread frosting on sides of torte. Put the five layers and remainder of frosting into refrigerator.

Meanwhile, place the sixth layer, which will be the top of torte, onto a shallow baking sheet. With back of knife blade, make 16 to 18 wedge-shape indentations on top of layer, but do not cut wedges apart. Grease a small area of baking sheet around torte layer (so that caramel topping will not stick to baking sheet if it runs off).

For Caramel Topping—Melt in heavy, light-colored, small skillet over low heat, stirring constantly

¼ cup confectioners' sugar

Occasionally remove skillet from heat and press out lumps in sugar with back of spoon. Cook sugar until smooth and golden brown. Remove from heat and quickly pour onto top layer of torte. Spread caramel topping evenly over layer with a spatula, working rapidly before sugar hardens. With back of knife blade, make wedge-shape indentations over the ones made previously in the torte layer. With blade of knife, cut wedges apart.

Remove the layers and frosting from refrigerator. Beat frosting until fluffy. Spread frosting ¼ in. thick on top of fifth layer and arrange caramel-topped wedges on top of it. Frost sides of sixth layer. Using a pastry bag and a No. 6 decorating tube, pipe a border of frosting around top edge of torte. Chill torte in refrigerator until frosting is firm. Cut servings with knife, blade of which has been dipped into hot water.

16 to 18 servings





Linzer Torte

Linzer Torte (Linci Torta)

Prepare (page 5) two 9-in. round layer cake pans.

Measure, divide into four portions and set aside

2 1/4 cups sifted flour

Cream until very soft and fluffy

1 cup unsalted butter

Add gradually, creaming until fluffy after each addition

3/4 cup sugar

Add one at a time, beating until very well blended and fluffy after each addition

8 egg yolks

Beat an additional 2 min. after addition of final egg yolk. Set egg yolk mixture aside.

Beat until frothy

8 egg whites

Add gradually, beating well after each addition

3/4 cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently spread beaten egg whites over egg yolk mixture. Sift one portion of the flour over egg whites; gently fold (page 5) with a few strokes until batter is only *partially* blended. Repeat with second and then third portions of flour. Sift remaining one-fourth of flour over batter and gently fold *just* until blended. Do not overmix! Gently turn batter into pans and spread to edges.

Bake at 350°F 30 to 35 min., or until torte tests done (page 6). Cool and remove from pans as directed (page 6).

Meanwhile, blanch (page 4) and set aside
12 to 16 almonds

When torte is cooled, spread evenly over top of one layer

1/2 cup thick raspberry preserves

Place second layer on top; set torte aside.

Prepare and frost sides and top of torte with
Chocolate Frosting (see Sacher Torte, page 50)

Before frosting becomes firm, garnish top edge of torte with the almonds.

12 to 16 servings



Walnut Torte with Butter Frosting (Diós Torta Vajas Mázzal)

▲ Base Recipe

Grease bottoms of two 9-in. round layer cake pans with removable bottoms or prepare (page 5) two 9-in. round layer cake pans.

Sift together and set aside

1/2 cup sifted flour

1/2 teaspoon concentrated soluble coffee

1/2 teaspoon cocoa or Dutch process cocoa

Grate (page 5)

2 cups (about 1/2 lb.) walnuts (about 3 1/2 cups, grated)

Thoroughly combine walnuts with flour mixture, divide into four portions and set aside.

Beat until very thick and lemon colored

6 egg yolks

1/2 cup sugar

Mix gently into egg yolk mixture

1 teaspoon grated lemon peel (page 4)

1 teaspoon rum

1/2 teaspoon vanilla extract

Set egg yolk mixture aside.

Beat until frothy

6 egg whites

Add gradually to egg whites, beating well after each addition

1/2 cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently spread egg yolk mixture over beaten egg whites. Spoon one portion of the flour-walnut mixture over egg mixture and gently fold (page 5) with a few strokes until batter is only *partially* blended. Repeat with second and then third portions. Spoon remaining one-fourth of flour-walnut mixture over batter and gently fold *just* until blended. Do not overmix! Gently turn batter into pans and spread to edges.

Bake at 350°F 25 to 30 min., or until torte tests done (page 6). Cool and remove from pans as directed (page 6). When torte is cooled, prepare the frosting. Frost (page 6) torte and place in refrigerator until ready to serve.

For Butter Frosting—Grate (page 5) and set aside

1/2 cup (about 2 oz.) walnuts (about 3/4 cup, grated)

Cream together until mixture is light and fluffy

1 1/2 cups firm unsalted butter

1/2 teaspoon vanilla extract

1/2 teaspoon rum

Add one at a time, beating thoroughly after each addition

2 egg yolks

Set aside.

Combine in a small saucepan having a tight-fitting cover

1 cup plus 2 tablespoons sugar

1/3 cup water

Bring to boiling over medium heat, stirring gently until sugar is dissolved. Cover saucepan tightly and boil sirup gently 5 min. to help wash down any crystals that might have formed on the sides of saucepan. Uncover saucepan and continue cooking sirup to thread stage (230°F to 234°F), or until sirup spins a 2-in. thread when allowed to drop from spoon. (Remove pan from heat while testing.)

Meanwhile, beat until stiff (but not dry) peaks are formed

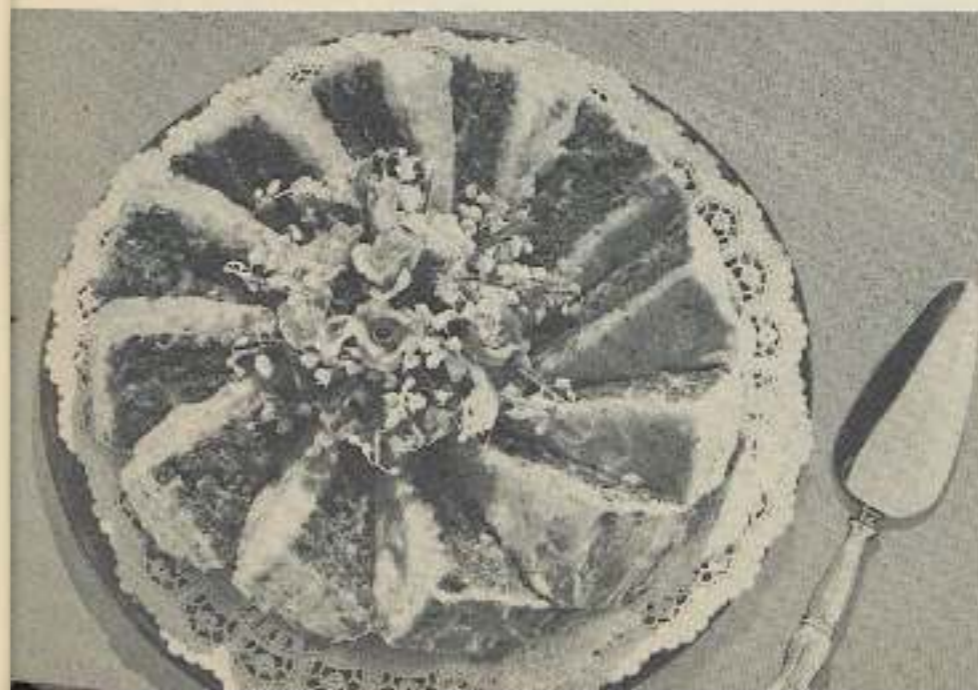
2 egg whites

Continue beating egg whites and pour the hot sirup in a thin stream into beaten egg whites. (Do not scrape sirup from bottom and sides of pan.) Continue beating a few minutes just until egg white mixture is very thick (piles softly) and of same consistency as the butter mixture. Cool completely. Beat egg white mixture, about 2 tablespoons at a time, into butter mixture until *just* blended. Gradually blend the grated walnuts into frosting. If necessary, chill frosting in refrigerator until firm enough to spread.

12 to 16 servings

—Hazelnut Torte (Mogyoró Torta)

Follow ▲ Recipe; substitute 1 1/2 cups (about 1/2 lb.) hazelnuts for walnuts.



Walnut Torte with Butter Frosting



Raspberry Whipped Cream Torte (Tejszinhobos Málna Torta)

Set out a 4-qt. double boiler or a 4-qt. heat resistant bowl and a large kettle.

Prepare (page 5) two 9-in. round layer cake pans.

Measure, divide into four portions and set aside

1½ cups sifted flour

Melt over simmering water and set aside to cool

3 tablespoons unsalted butter

Put into top of the double boiler

6 eggs

4 egg yolks

1½ cups sifted confectioners' sugar

Set over simmering water, making sure the bottom of double boiler top does not touch water. (Or, use the 4-qt. bowl set over the large kettle containing simmering water, making sure that bottom of bowl does not touch water.) With rotary beater, beat egg mixture constantly for about 5 min., or until mixture is slightly heated.

Remove double boiler top from simmering water and beat egg mixture until thick, piled softly and completely cooled. Sift one portion of the flour over egg mixture and gently fold (page 5) with a few strokes until batter is only *partially* blended. Repeat with second and

then third portions of flour. Sift remaining one-fourth of flour over batter and gently fold *just* until blended. Gradually add melted butter, folding *just* until blended. Do not overmix! Gently turn batter into pans and spread to edges.

Bake at 350°F 25 to 30 min., or until torte tests done (page 6). Cool and remove from pans as directed (page 6).

While torte is cooling, rinse and thoroughly drain

2 cups red raspberries

Select 16 berries for garnish and place in refrigerator.

Cut remaining raspberries and mix with

1 teaspoon rum

Set fruit aside.

For Sweetened Whipped Cream—Chill in refrigerator two 1-qt. bowls, a rotary beater and

2 cups whipping cream

Set out

½ cup sifted confectioners' sugar

Pour 1 cup of chilled cream into each bowl. Beat until cream stands in peaks when beater is slowly lifted upright. With few final strokes, beat one-half the sugar into each portion of whipped cream. Place one-half in refrigerator.

To Assemble Torte—Fold (page 5) the cut raspberries into the second portion of whipped cream and spread evenly over one of the torte

layers. Top with second layer; using spatula, cover sides and then top of torte with the reserved whipped cream.

Roll reserved berries in about

2 teaspoons sugar

Arrange raspberries in a circle around top edge of torte. Set into refrigerator until ready to serve. To avoid sogginess, chill torte no longer than 1 hr.

10 to 12 servings

Cherry Torte (Cseresznye Torta)

Set out deep 9-in. spring-form pan.

Blanch (page 4)

1 cup (about ½ lb.) almonds

Grate (page 5) ¾ cup of the blanched almonds (about 1¾ cups, grated); mix with

2 tablespoons fine, dry bread crumbs

Divide almond-crumbs mixture into four portions and set aside. Toast (page 4) and coarsely chop the remaining almonds; mix with

2 tablespoons sugar

Reserve almond-sugar mixture for topping.

Wash, cut into halves and remove pits from

1 lb. dark sweet cherries (about 2¼ cups, pitted)

Drain cherries and set aside.

Beat in a large bowl until very thick and lemon colored

6 egg yolks

3 tablespoons sugar

3 tablespoons lemon juice

Set egg yolk mixture aside.

Beat until frothy

6 egg whites

Add gradually to egg whites, beating well after each addition

3 tablespoons sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently spread egg yolk mixture over beaten egg whites. Spoon one portion of the almond-crumbs mixture over egg mixture and gently fold (page 5) with a few strokes until



Cherry Torte

batter is only *partially* blended. Repeat with second and then third portions of almond-crumbs mixture. Spoon remaining one-fourth of almond-crumbs mixture over batter and gently fold *just* until blended. Do not overmix! Gently turn batter into pan and spread to edges. Gently place cherries evenly over top of batter.

Bake at 350°F 30 to 40 min., or until torte tests done (page 6). Set torte onto cooling rack. Cool torte in pan 15 min. Remove the rim from the bottom of the pan and if desired, cut away torte from pan bottom and return to rack. When torte is completely cooled, set onto a baking sheet.

For Meringue—Beat until frothy

3 egg whites

Add gradually to egg whites, beating well after each addition

6 tablespoons sugar

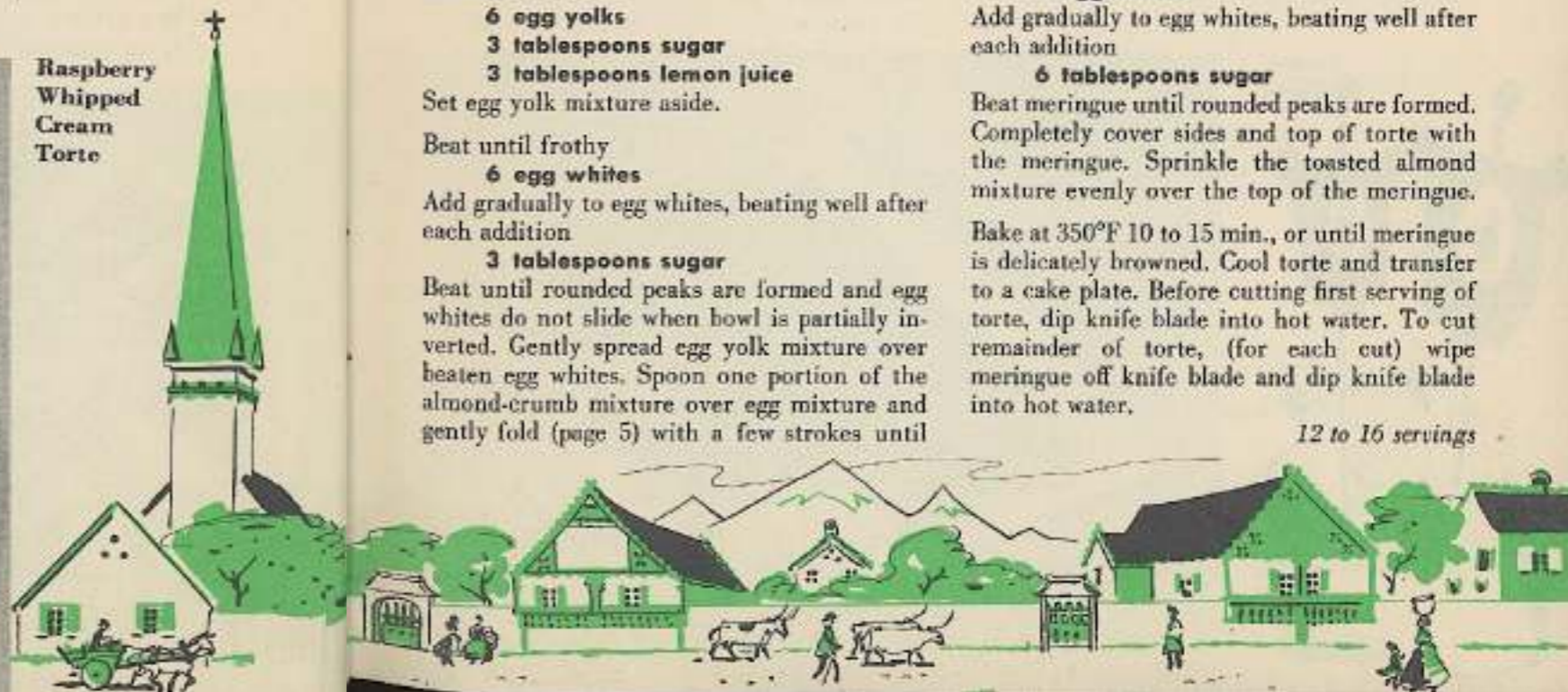
Beat meringue until rounded peaks are formed. Completely cover sides and top of torte with the meringue. Sprinkle the toasted almond mixture evenly over the top of the meringue.

Bake at 350°F 10 to 15 min., or until meringue is delicately browned. Cool torte and transfer to a cake plate. Before cutting first serving of torte, dip knife blade into hot water. To cut remainder of torte, (for each cut) wipe meringue off knife blade and dip knife blade into hot water.

12 to 16 servings



Raspberry Whipped Cream Torte





Sacher Torte (Sacher Torta)

Prepare (page 5) 11x7x1½-in. cake pan.

Measure, divide into four portions and set aside
1 cup plus 2 tablespoons sifted flour

Grate (page 5) and set aside

4 oz. semi-sweet candymaking chocolate for dipping

Cream until very soft and fluffy

½ cup unsalted butter

Add gradually, creaming until fluffy after each addition

½ cup sugar

Add one at a time, beating until very well blended and fluffy after each addition

6 egg yolks

Set egg yolk mixture aside.

Beat until frothy

7 egg whites

Add gradually, beating well after each addition

½ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently spread beaten egg whites over egg yolk mixture. Spoon the grated chocolate evenly over the egg whites. Sift one portion of

the flour over the chocolate; gently fold (page 5) with a few strokes until batter is only partially blended. Repeat with second and then third portions of flour. Sift remaining fourth of flour over batter and gently fold just until blended. Do not overmix! Gently turn batter into pan and spread to edges.

Bake at 350°F 25 to 30 min., or until torte tests done (page 6). Cool and remove from pan as directed (page 6). When torte is cooled, split into two layers. Spread evenly over top of one layer (cut-side up)

⅓ cup strawberry preserves

Place second layer (cut-side down) on top of preserves and spread with

⅓ cup strawberry jelly

Prepare Chocolate Frosting.

For Chocolate Frosting—Partially melt (page 5), being careful not to overheat

3 oz. semi-sweet candymaking chocolate for dipping

Remove chocolate from the simmering water and stir until completely melted. Add

½ cup unsalted butter

Stir until butter is melted. Cool frosting slightly and pour onto torte; spread evenly over sides and top. Chill torte until frosting is firm.

About 12 servings



Filled Pancakes (Palacsinta)

▲ Base Recipe

For Filling—Prepare and set aside

Cottage Cheese Filling (one-half recipe, page 56) or Nut Filling (one-half recipe, page 56) or set out 1 to 1½ cups thick jam, such as apricot or peach

For Batter—Set out a 6-in. skillet.

Sift together into a bowl

1 cup sifted flour

1½ teaspoons sugar

⅛ teaspoon salt

Mix together

1 egg, slightly beaten

1 cup milk

½ teaspoon vanilla extract

Make a well in center of the dry ingredients and add milk mixture. Beat mixture with rotary beater until smooth.

Heat the skillet until moderately hot. Test skillet; it is hot enough when drops of water dance in small beads on surface. Lightly butter skillet. Remove skillet from heat; pour in 2 to 2½ tablespoons batter, or just enough batter to cover bottom of skillet. Immediately tilt skillet back and forth to spread batter thinly and evenly. (Batter should be very thin at all times so that it will spread easily. Stir in a small amount of additional milk from time to time because batter thickens on standing.)

Fry pancake over medium heat until lightly browned on bottom. Loosen edges with spatula. Turn pancake and brown second side; invert onto a warm plate. Repeat with remainder of batter, buttering skillet lightly for each pancake.

While one pancake is frying, spread baked pancake with 2 tablespoons filling; roll. Transfer to warm platter and keep pancakes warm by placing in a 350°F oven. Serve pancakes warm, sprinkle with

Confectioners' sugar

14 to 16 pancakes

—Pancakes Baked with Sour Cream (Palacsinta Tejföllel)

Follow ▲ Recipe; omit confectioners' sugar. Place rolled and filled pancakes one layer deep in buttered shallow baking dish about 13x9x2-in. Spoon 2 cups thick sour cream evenly over them. Bake uncovered at 350°F 25 to 30 min., or until thoroughly heated.

Poppy Seed Soufflé (Mák Koch)

Grease bottom of a 1-qt. baking dish.

Heat water for boiling water bath (page 4).

Finely chop

¼ cup (about 1 oz.) blanched (page 4) almonds (about ¼ cup, chopped)

Mix almonds with

½ cup (about 2 oz.) freshly ground poppy seeds (page 4)

Set mixture aside.

Put into a bowl and cream until softened

¼ cup butter or margarine

Add gradually, creaming until fluffy after each addition

¼ cup sugar

Add in thirds beating thoroughly after each addition

4 egg yolks, well beaten

Mix in the poppy seed-almond mixture and

¼ cup (about 1 slice) fine, dry bread crumbs

¼ cup milk

Beat until rounded peaks are formed

4 egg whites

Slide egg whites onto poppy seed mixture; quickly and gently fold (page 5) together. Turn batter into baking dish. Set dish into the boiling water bath.

Bake at 350°F 45 to 50 min., or until a silver knife, inserted halfway between center and edge, comes out clean. Serve immediately.

5 or 6 servings

Sacher Torte



Sponge Puff Dessert (Indiáner)

Flavored whipped cream tucked into tender, light cake and topped with rich chocolate.

Cover baking sheets with unglazed paper and draw 2½-in. circles on it, spacing them about 2 in. apart.

Measure and set aside
1½ cups sifted flour

Put into a 1½-qt. bowl and beat until very thick and lemon colored

5 egg yolks
3 tablespoons sugar
1 tablespoon water

Sift one-half of the flour, about 2½ tablespoons at a time, over egg yolk mixture and fold (page 5) just until blended after each addition; set aside.

Beat until frothy
8 egg whites

Add gradually to egg whites, beating well after each addition

3 tablespoons sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently spread egg yolk mixture over egg whites and fold until blended. Lightly sift one-half remaining flour over egg mixture and fold just until flour is blended. Sift remaining flour over batter and fold. Do not overmix!

Using drawn circles on the unglazed paper as a guide, quickly and gently spoon batter onto baking sheets in peaked mounds. Keep mounds as uniform as possible.

Bake at 325°F 15 to 20 min., or until slightly browned. With spatula, cut puffs away from paper and allow to cool on cooling rack. Hollow out centers from tops of one-half of puffs and from bottoms of remaining one-half. Tear portions taken from centers into small pieces; set aside.



Prepare (but do not spoon into sherbet glasses) Rum Whipped Cream Dessert, Mocha Whipped Cream Dessert or Chocolate Whipped Cream Dessert (on this page and page 53)

Set 1 cup of the whipped cream dessert into the refrigerator; reserve for garnish. Fold the pieces taken from the puffs into remaining whipped cream and spoon into the hollows in the puffs. Use puffs having flat bottoms as bases. Top with remaining puffs so that the cream in base and cream in top puff come together. Place puffs flat onto cooling rack having waxed paper underneath. Set aside.

Partially melt over simmering water, being careful not to overheat

¾ lb. milk chocolate or semi-sweet
candy-making chocolate for
dipping

Remove chocolate from simmering water and stir until completely melted. Spoon chocolate onto puffs, allowing excess chocolate to drip onto waxed paper. Spread chocolate evenly over tops, if necessary. (Scrape together and wrap excess chocolate; store for future use.) When chocolate is firm, place puffs onto individual plates. Using pastry bag and a No. 27 decorating tube, pipe reserved whipped cream around base of each puff. Serve immediately.

10 to 12 servings

Rum Whipped Cream Dessert (Rumos Tejszinhab)

▲ Base Recipe

Put into refrigerator to chill, a 1-qt. bowl, a rotary beater and

2 cups whipping cream

Set out

½ cup sifted Vanilla Confectioners'
Sugar (page 53)

2 to 3 tablespoons rum

Pour 1 cup of chilled cream into the chilled bowl. Beat until cream stands in peaks when beater is slowly lifted upright; beat into whipped cream with final few strokes, one-half of the sugar and rum. Spoon lightly into four chilled sherbet glasses. Prepare remaining whipping cream following the same procedure. Serve immediately.

8 servings

—Mocha Whipped Cream Dessert (Kávé Tejszinhabbal)

Follow Δ Recipe. Sift 2 teaspoons concentrated soluble coffee with the sugar. Omit rum.

—Cocoa Whipped Cream Dessert (Csokoládés Tejszinhab)

Follow Δ Recipe. Sift ¼ cup cocoa with the sugar. Omit rum.

Vanilla Confectioners' Sugar (Vanília Porcukor)

Fill a 1- to 2-qt. container, having a tight-fitting cover, with

Confectioners' sugar

Remove from air-tight tube, wipe with a clean, damp cloth and dry

1 vanilla bean, about 9 in. long

Cut vanilla bean into quarters lengthwise; cut quarters crosswise into thirds. Poke pieces of vanilla bean down into the sugar at irregular intervals. Cover container tightly and store on pantry shelf.

Note: The longer sugar stands, the richer will be the vanilla flavor. If tightly covered, sugar may be stored for several months. When necessary, add more sugar to jar. Replace vanilla bean when aroma is gone.

Noodles with Cottage Cheese and Bacon (Turós Metélt Szalonnával)

Hungarian noodles don cottage cheese and bacon and reappear as a delightful dessert. Cut the noodles into half-inch squares and you've prepared Turos Csusza, another version of this Hungarian favorite.

Prepare and cook

Noodles (page 12; cut noodles ¼
to ½ in. wide)

Meanwhile, panbroil (page 5), reserving fat
6 slices bacon

Crumble bacon and set aside.

Mix together and set aside

½ lb. (about 1 cup, firmly packed)
dry cottage cheese

⅓ cup thick sour cream

¼ teaspoon salt

Put the drained noodles into a bowl and toss lightly with a mixture of

1 tablespoon butter, melted

1 tablespoon reserved bacon fat

Top each serving of noodles with about 3 tablespoons of the cottage cheese mixture. Sprinkle with the crumbled bacon.

6 to 8 servings



Noodles with Nuts (Diós Metélt)

▲ Base Recipe

Insure your future as a culinary artist by topping off a gay, light meal with this hearty noodle dessert. It's satisfying and delicious in the best Hungarian tradition.

Prepare and cook

Noodles (page 12; cut noodles
about ¼ in. wide)

Meanwhile, mix together and set aside

1 cup (about 4 oz.) finely chopped
walnuts

⅓ cup confectioners' sugar

Place the drained noodles into a bowl and toss lightly with a mixture of

2 tablespoons butter, melted

1 teaspoon lemon juice

½ teaspoon grated lemon peel
(page 4)

Carefully stir noodles with a fork until ingredients are well blended. Top each serving with some of the walnut-sugar mixture.

6 to 8 servings

—Noodles with Poppy Seeds (Mákos Metélt)

Follow Δ Recipe. Increase melted butter to ¼ cup. Substitute ⅔ cup (about 3 oz.) freshly ground poppy seeds (page 4) for walnuts.



STRUDEL DOUGH: Stretch until as thin as paper.

Strudel (Rétés)

(See center color photo)

The pride of Hungarian cooks! A papery thin dough—whether complemented by tart green apples, tiny black poppy seeds, crunchy walnuts or bright red cherries—Strudel is the "king" of pastries in Central Europe.

Generously butter a 15½x10½x1-in. jelly roll pan.

For Strudel Dough—Place into a measuring cup for liquids

1 tablespoon vinegar

Add to the measuring cup up to the one-cup line

Lukewarm (80°F to 85°F) water

Set liquid mixture aside.

Place into a large bowl and make a well in center of

4 cups sifted flour

Add to the flour

1 egg, slightly beaten

1 tablespoon butter, melted

Add the liquid mixture gradually to ingredients in the bowl, mixing until all flour is moistened. Turn dough out onto lightly floured pastry board and knead (page 6). Hold dough high above board and hit it hard against the board about 100 to 125 times, or until dough is smooth and elastic and small bubbles appear on the surface. Knead dough occasionally during the hitting process. Shape dough into a smooth ball and put onto lightly floured board. Lightly brush top of dough with

Melted butter



Cover dough with filling and fold the edges over.

Cover dough with an inverted bowl and allow it to rest 30 min.

Meanwhile, prepare and set aside one of the fillings (pages 55 and 56).

Cover a table (about 48x30-in.) with a clean cloth and sprinkle cloth evenly with approximately

½ cup flour

Place dough onto center of cloth and sprinkle dough very lightly with flour. Roll dough into rectangle ¼- to ⅝-in. thick.

Clench the fists, tucking the thumbs under the fingers. With the palm-side of fists down, reach under the dough to its center (dough will rest on back of hands). Being careful not to tear dough, stretch the center of the dough gently and steadily toward you as you slowly walk around the table.

(Dough should not have any torn spots, if possible, but such perfection will come with practice.)

As the center becomes as thin as paper, concentrate the stretching motion closer to the edge of the dough. Continue until dough is as thin as tissue paper and hangs over edges of table. With kitchen shears, trim edges leaving about 2 in. of dough overhanging on all sides. Allow stretched dough to dry about 5 min., or until it is no longer sticky. Avoid drying dough too long since it will become brittle.

Sprinkle butter and bread crumbs, or butter alone, over dough as directed in recipe for filling. Cover dough with the filling.

For Rolling and Baking—Fold the over-

hanging dough on all sides over the filling, making Strudel even with edge of table. Beginning at one narrow end of table, grasp the cloth with both hands; slowly lift cloth and fold over a strip of dough about 3 in. wide. Pull cloth toward you; again lift cloth and slowly and loosely roll dough, keeping roll about 3 in. wide. Brush off excess flour from the roll; cut roll into halves and place onto pan. Brush top and sides of Strudel with

Egg, slightly beaten

Bake at 350°F 35 to 45 min., or until Strudel is golden brown. Remove to cooling rack. Sift over top of Strudel

2 tablespoons confectioners' sugar

Cut Strudel into 2½-in. slices and serve warm or cooled.

12 slices

Note: The perfect strudel is crisp and flaky.

Cherry Filling (Meggy Töltelék)

Two or three hours before preparing Strudel dough, set a large sieve over a bowl and empty into it the contents of

**2 No. 2 cans sour, red pitted cherries
(about 3½ cups, drained)**

Set cherries aside to drain, occasionally shaking sieve to remove as much liquid as possible. (Liquid is not used.)

While Strudel dough is resting 30 min., blanch and toast (page 4)

¾ cup (about ¼ lb.) almonds

Chop almonds and combine with

**1 to 1¼ cups sugar (depending on
tartness of cherries)**

½ teaspoon cinnamon

Set almond mixture aside.

Place cherries between layers of absorbent paper and gently pat to remove any excess liquid.

After Strudel dough is stretched and slightly dried, sprinkle evenly over the dough in order listed

¼ cup butter, melted and cooled

**½ cup (about 1½ slices) fine, dry
bread crumbs**

Spoon cherries and the almond mixture evenly over the bread crumbs.

Poppy Seed Filling (Mák Töltelék)

Mix together and set aside

**½ lb. (about 2½ cups) freshly ground
poppy seeds (page 4)**

1 cup sugar

½ cup (about 2½ oz.) raisins

**2 teaspoons grated lemon peel
(page 4)**

After Strudel dough is stretched and slightly dried, sprinkle evenly over it

½ cup butter, melted and cooled

Spoon poppy seed mixture over the butter.



Apple Filling (Alma Töltelék)

Wash, quarter, core and pare

**4 medium-size (about 1½ lbs.)
cooking apples**

Cut apples into slices ⅛ in. thick and set aside.

Sprinkle evenly over the stretched and slightly dried Strudel dough in order listed

½ cup butter, melted and cooled

**¼ cup (about 1 slice) fine, dry bread
crumbs**

Cover crumbs with the apple slices and

½ cup (about 2½ oz.) raisins

Sprinkle over apples and raisins a mixture of
**½ to ¾ cup sugar (depending on
tartness of apples)**

1 teaspoon cinnamon

Strudel with Apple Filling



Cottage Cheese Filling (Turós Töltelék)

Place into a large bowl and beat until thick and lemon colored

- 2 egg yolks
- ¼ cup sugar
- ¼ teaspoon salt

Add gradually to egg yolk mixture, blending after each addition

- 1 lb. (about 2 cups, firmly packed) dry cottage cheese

Mix in

- ¼ cup (about 1 oz.) raisins
- ½ teaspoon vanilla extract
- ½ teaspoon grated lemon peel (page 4)

Set cottage cheese mixture aside.

After Strudel dough is stretched and slightly dried, sprinkle over it in order listed

- ½ cup butter, melted and cooled
- ¼ cup (about 1 slice) fine, dry bread crumbs

Spoon the cottage cheese mixture in small mounds evenly over dough. Spread mounds carefully with spatula.



Nut Filling (Dió Töltelék)

Grate (page 5)

- 1 cup (about 4 oz.) walnuts (about 1¾ cups, grated)

Mix the grated walnuts with

- 1 cup (about 4 oz.) coarsely chopped walnuts
- 1 cup (about 5 oz.) raisins
- ½ cup sugar
- 3 tablespoons lemon juice
- 2 teaspoons grated lemon peel (page 4)

Set nut mixture aside.

After Strudel dough is stretched and slightly dried, sprinkle evenly over it

- ½ cup butter, melted and cooled

Spoon the nut mixture over the butter.

Rice-Fruit Dessert (Rizs Gyümölcssel)

Set a 1-qt. bowl and rotary beater in refrigerator to chill.

Bring to boiling in a saucepan

- 1 qt. water
- 1½ teaspoons salt

So boiling will not stop, add gradually to water

- ½ cup uncooked rice

(The Rice Industry no longer considers it necessary to wash rice before cooking.) Boil rapidly, uncovered, 15 to 20 min., or until a kernel is entirely soft when pressed between fingers. Drain rice in colander or sieve and rinse with hot water to remove loose starch. Cool rice completely.

When rice is cool, gently mix together and set aside

- 1 cup sliced strawberries
- 1 cup sliced peaches
- 3 to 4 tablespoons sugar (depending upon tartness of fruit)

Using the chilled bowl and beater, beat until cream stands in peaks when beater is slowly lifted upright

- 1 cup chilled whipping cream

Beat in with final few strokes

- ¼ cup Vanilla Confectioners' Sugar (page 53)

Fold (page 5) whipped cream into cooled rice.

Arrange alternate layers of rice mixture and fruit in serving bowl, beginning and ending with rice mixture. Chill several hours.

About 6 servings

Love Letters (Szerelmes Levél)

Love Letters are an unusually rich pastry specialty. Tender pastry squares become "letters," each with a cinnamon-nut surprise sealed inside. If they are not your first or even your second "pastry love," they are certain to be one of your favorites.

Lightly grease baking sheets.

For Dough—Sift together into a large bowl

- 2 cups sifted flour
- 2 tablespoons sugar
- ¼ teaspoon salt



Suet Pastry,
Linzer Wreath
Cookies,
Love Letters,
Almond Sticks,
Apple-Filled Pastry,
Nut-Filled
Crescents,
and Ischl Cookies



Work into dry ingredients by pressing against bottom and sides of bowl with a fork

- ¾ cup butter, chilled and cut in pieces

Add gradually to butter-flour mixture, blending ingredients with a fork

- 4 egg yolks, slightly beaten

(Mixture will be crumbly.) Gather dough into a ball. Turn out onto lightly floured surface. Work with hands, squeezing dough until well blended. Shape into smooth ball with palms of hands. Divide dough into halves; wrap in waxed paper and place in refrigerator for about 1 hr. Shape dough in a very cool kitchen.

After 45 min., prepare filling.

For Filling—Mix together

- ½ cup (about 2 oz.) coarsely chopped walnuts

- 1 teaspoon grated lemon peel (page 4)

Set aside.

Beat until frothy

- 2 egg whites

Add gradually to egg whites, beating well after each addition, a mixture of

- ¼ cup sugar
- ½ teaspoon cinnamon

Beat until rounded peaks are formed. Gently fold (page 5) nut mixture into the egg whites.

Set filling aside.

To Form Love Letters—Remove one-half of dough from refrigerator. Place dough on lightly floured surface and roll into rectangle ¼ in. thick. Work quickly to prevent dough from becoming too soft. With knife or spatula, gently loosen dough from board wherever sticking occurs; lift dough slightly and sprinkle flour underneath. Trim off uneven edges of rectangle. Gather trimmings into a ball; wrap in waxed paper and place into refrigerator.

Cut rectangle into 3-in. squares. Place about 2 teaspoons of the filling onto center of each square. To make "letters," bring opposite corners together, overlapping slightly at center. Repeat with other two corners. Place on baking sheet. In this way, continue to make Love Letters and place 1 in. apart on baking sheet. Brush Love Letters with

Egg, slightly beaten

Bake at 350°F 20 to 30 min., or until lightly browned. Carefully remove Love Letters from baking sheets to cooling racks. When cooled, sift over them a mixture of

- 2 to 3 tablespoons confectioners' sugar

- ½ to 1 teaspoon cinnamon

About 2½ doz. Love Letters

Suet Pastry (Hájas Tészta)

▲ Base Recipe

Set out 2 shallow baking sheets, having 4 sides; do not grease.

Wipe with a clean, damp cloth

$\frac{1}{2}$ lb. beef suet

Break suet into small pieces, removing and discarding the membrane which coats it.

Sift together onto pastry board

1 cup sifted flour

$\frac{1}{2}$ teaspoon salt

Press suet into flour with heel of hand until well blended. Shape suet mixture into a rectangle 2 in. thick; wrap in waxed paper and set aside in refrigerator.

Measure and set aside

$1\frac{3}{4}$ to 2 cups sifted flour

Scald (page 5)

$\frac{1}{4}$ cup milk

Meanwhile, soften

1 pkg. active dry yeast

in

$\frac{1}{4}$ cup warm water (110°F to 115°F.

If using compressed yeast, soften

1 cake in $\frac{1}{4}$ cup lukewarm water, 80°F to 85°F.)

Let yeast stand 5 to 10 min.

Meanwhile, put into a bowl

1 tablespoon sugar

$\frac{1}{2}$ teaspoon salt

Immediately pour the scalded milk over ingredients in bowl. When mixture is lukewarm, blend in $\frac{1}{4}$ cup of the sifted flour, beating until smooth. Stir the softened yeast and add, mixing well. Add about one-half of the remaining flour to the dough and beat until very smooth. Beat in

1 egg yolk, slightly beaten

1 tablespoon lemon juice

Then beat in enough of the remaining flour to make a soft dough. Turn dough onto a lightly floured surface and let stand 5 to 10 min. Knead dough (page 6). Cover dough with inverted bowl and let rest about 15 min. in warm place.

Lightly flour rolling pin. Roll dough on a lightly floured surface into a rectangle $\frac{3}{8}$ in. thick around edges, leaving center slightly thicker.

Keep corners square, gently pulling dough into shape where necessary. With knife or spatula, loosen pastry from surface wherever sticking occurs; lift pastry slightly and sprinkle flour underneath.

Remove suet mixture from refrigerator; place on center of rolled dough. Fold edges of dough over suet mixture. Turn the dough upside down. Flatten with rolling pin, pressing down heavily while rolling. Make a rectangle about 14 in. long and 24 in. wide. Fold right third of dough over middle section. Fold left third over the right third. Let dough rest 5 min. Turn dough one quarter way around to have overlapping open edge away from you. Turn dough upside down. Again roll dough into rectangle about 14 in. long and 24 in. wide. Repeat folding, resting, turning one quarter way around, and turning dough upside down. Follow directions for shaping dough into Crescents, Squares or Biscuits. Place pastries onto baking sheets. Brush each pastry with

Egg, slightly beaten

Set pastry aside 15 min.; brush again with some of remaining egg.

Bake at 350°F 20 to 30 min., or until golden brown.

About 3 doz. crescents or squares;
about 2 doz. biscuits

—Suet Pastry Crescents (Hájas Kifli)

After second folding process in Δ Recipe, roll dough into a rectangle about $\frac{1}{8}$ in. thick. Cut dough into 3-in. squares.

Set out

$\frac{3}{8}$ cup thick jam, such as apricot or strawberry

Spoon about $\frac{3}{4}$ teaspoon jam diagonally across center of each square. Starting at one of the corners, roll each square and turn ends slightly toward middle to form crescents. Press ends slightly with fingers to completely seal in jam. Place crescents, with overlapping edges underneath, about 1-in. apart onto baking sheets.



—Suet Pastry Squares (Hájas Béles)

Follow recipe for Suet Pastry Crescents, but place jam at center of each square. Bring four corners of the square up toward center, pressing points together slightly with fingers to seal at the mid-point. Place squares about 1 in. apart onto baking sheets.

—Suet Pastry Biscuits (Hájas Pogácsa)

After second folding process in Δ Recipe, roll dough into a rectangle $\frac{1}{2}$ -in. thick. Score top of biscuit dough with sharp long-bladed knife by starting at upper left corner of rectangle and making diagonal cuts $\frac{1}{8}$ in. deep and $\frac{1}{4}$ in. apart across dough. Repeat, starting at upper right corner. Cut biscuits with a lightly floured 2-in. biscuit cutter using an even pressure to keep sides of biscuits straight. Place biscuits about 1 in. apart onto baking sheets. Gather remaining dough by pushing pieces together without stacking. Avoid over-handling dough. Make top smooth with rolling pin. Make diagonal cuts across top of dough as before and cut out additional biscuits. Place onto baking sheets.

Note: Caraway seeds may be sprinkled onto top of biscuits just before baking.

Ischl Cookies

(Isli Tea Sütemény)

These chocolate-coated hazelnut cookies were highly favored by Francis Joseph, former emperor-king of Austria-Hungary. They were named in honor of a summer resort in the Austrian Alps where Francis Joseph liked to spend his leisure hours.

Lightly grease cookie sheets.

Grate (page 5) and set aside

$\frac{1}{2}$ cup (about 3 oz.) hazelnuts (about 1 cup, grated)

Sift together and set aside

$1\frac{1}{2}$ cups sifted flour

$\frac{1}{4}$ teaspoon cinnamon

$\frac{1}{4}$ teaspoon cocoa



Cream until butter is softened

$\frac{3}{4}$ cup unsalted butter

1 teaspoon grated lemon peel
(page 4)

$\frac{1}{2}$ teaspoon lemon juice

Add gradually, creaming until fluffy after each addition

$\frac{3}{4}$ cup confectioners' sugar

Blend in the ground nuts.

Add the dry ingredients to creamed mixture in fourths, mixing until blended after each addition. Cover bowl with waxed paper and let dough rest 15 min. Roll dough on lightly floured surface to $\frac{1}{4}$ -in. thickness. Cut into rounds with a lightly floured $1\frac{1}{2}$ -in. cookie cutter. Place rounds about 1 in. apart onto cookie sheets.

Bake at 350°F 15 to 20 min., or until lightly browned; remove cookies to cooling racks.

While cookies are cooling, set out about

$\frac{1}{4}$ cup thick jam, such as apricot or strawberry

$\frac{1}{4}$ cup whole blanched almonds
(page 4)

When cookies are cool, turn one-half of the cookies upside down and spread about $\frac{1}{2}$ teaspoon jam on each. Make cookie sandwiches by placing remaining cookies on top of jam; set aside. Set almonds aside to be used as a garnish for the cookies.

Set out two cooling racks, each over a piece of waxed paper.

Partially melt over simmering water, being careful not to overheat

$\frac{3}{4}$ lb. semi-sweet candymaking chocolate for dipping

Remove chocolate from the simmering water and stir until completely melted. Dip top of sandwich cookies into chocolate. Place cookies, chocolate-side up, onto one of the cooling racks; let excess chocolate drip off cookies onto the waxed paper. (Scrape together and wrap excess chocolate; store for future use.) Immediately top each cookie with one of the reserved almonds; cool cookies until chocolate coating is firm. Refrigerate if necessary.

About 2 doz. cookies

Apple-Filled Pastry (Almás Pite)

▲ Base Recipe

For Pastry—Set out a 15½x10½x1-in. jelly roll pan.

Sift together into a large bowl

5 cups sifted flour

¼ cup sugar

1½ teaspoons salt

Work into dry ingredients, by pressing against bottom and sides of bowl with a fork

1¼ cups butter, chilled and cut in pieces

Add gradually to the ingredients in the bowl, mixing with a fork after each addition, a mixture of

4 egg yolks, slightly beaten

½ cup thick sour cream

(Mixture will be crumbly.) Gather dough into a ball. Turn out onto lightly floured surface. Work with hands, squeezing dough until well blended. Shape into a smooth roll with palms of hands. Cut off one-third of dough for top pastry; wrap in waxed paper and place it into refrigerator. Roll remaining dough into a rectangle to fit bottom of pan. Place into pan; with a fork, prick dough at 1-in. intervals.

Bake at 450°F 10 min. Remove pan from oven to cooling rack; reduce oven heat to 350°F. Sprinkle evenly over the baked pastry

¼ cup (about 1 slice) fine, dry bread crumbs

Set aside.

For Filling—Wash, quarter, core, pare and thinly slice into a bowl

4 medium-size (about 1½ lbs.) cooking apples (4½ to 5 cups, sliced)



Immediately toss apples with a mixture of

1 tablespoon lemon juice

2 teaspoons grated lemon peel
(page 4)

and lightly mix with a mixture of

½ cup (about 2½ oz.) raisins

½ to ½ cup sugar (depending upon tartness of apples)

1½ teaspoons cinnamon

Set apple mixture aside.

Beat until frothy

3 egg whites

Add gradually to egg whites, beating well after each addition

6 tablespoons sugar

Beat egg whites until rounded peaks are formed. Gently place beaten egg whites onto apple mixture and fold (page 5). Set the filling aside.

For Completing Pastry—Remove remaining pastry from refrigerator and roll into a rectangle ½ in. larger than the pan. With fork, prick top pastry at 2-in. intervals. With spatula loosen pastry.

Spoon apple filling evenly over the bread crumbs on bottom pastry.

Fold top pastry in half; lift gently and place onto apple mixture; unfold. Gently press edges of top pastry against sides of pan to seal. Brush top of pastry with

Egg, slightly beaten

Bake at 350°F 25 to 30 min., or until pastry is golden brown and apples are tender when pierced with a fork. Remove pan from oven; set onto cooling rack and cut pastry into 2½-in. squares. Sprinkle onto the pastry squares

2 to 3 tablespoons confectioners' sugar

Serve warm or cold.

2 doz. squares

—Apple-Filled Pastry with Nuts (Almás Pite Dióval)

Follow ▲ Recipe; substitute 1 cup (about 4 oz.) coarsely chopped walnuts for raisins.

Nut-Filled Crescents (Diós Kifli)

▲ Base Recipe

Lightly grease cookie sheets.

For Nut Filling—Mix thoroughly and set aside

2 cups (about ½ lb.) walnuts, ground
(page 5)

½ cup sugar

3 egg whites, slightly beaten

2 tablespoons milk

For Dough—Place into a large bowl

3 cups sifted flour

Work into flour by pressing against bottom and sides of bowl with a fork

1 cup unsalted butter, chilled and cut in pieces

Add gradually to ingredients in the bowl, mixing thoroughly with a fork, a mixture of

3 egg yolks, slightly beaten

1½ tablespoons cream

2 teaspoons grated lemon peel
(page 4)

(Mixture will be crumbly.) Gather dough into a ball. Turn out onto lightly floured surface. Work with hands, squeezing dough until well blended. With palms of hands shape dough into smooth roll. Slice into 48 pieces. (If dough is too soft and sticky to handle, chill for a short time.) Shape pieces into balls.

For Crescents—Lightly sprinkle a small area of working surface with

Confectioners' sugar

Roll one ball at a time into a circle about ½ in. thick. Spread dough with 2 teaspoons of the filling. Gently lifting nearest edge, roll; shape into crescent by curving ends of roll slightly. Place crescent onto cookie sheet with overlapping edge underneath. In this way, make other crescents, lightly sprinkling confectioners' sugar onto working surface each time. Brush crescents with

Egg, slightly beaten

Bake at 375°F 15 to 20 min., or until lightly browned; remove to cooling racks.

Just before serving crescents, sprinkle with
2 tablespoons Vanilla Confectioners' Sugar (page 53)

Shake off excess sugar.

4 doz. crescents

—Poppy Seed Crescents (Mákos Kifli)

Follow ▲ Recipe. Substitute Poppy Seed Filling for Nut Filling.

For Poppy Seed Filling—Combine in a heavy 1½ qt. saucepan 3 cups (about ¾ lb.) freshly ground poppy seeds (page 5), 1¼ cups sugar, ¾ cup milk and ¼ cup butter. Cook over low heat, stirring constantly, about 5 min., or until mixture is slightly thickened. Remove from heat and cool. (If, on standing, filling becomes too thick to spread easily, stir in a small amount of milk.)



Almond Sticks (Mandulás Rud)

▲ Base Recipe

Lightly grease cookie sheets.

Grate (page 5) and set aside

¼ cup (about ¼ lb.) almonds (about 2 cups, grated)

Put into bowl and cream until softened

½ cup unsalted butter

Add gradually to the butter, creaming until fluffy after each addition

1 cup sifted confectioners' sugar

Add to the butter mixture, stirring just until the ingredients are blended, a mixture of the almonds and

1 cup sifted flour

Gather dough into a ball. Turn dough out onto lightly floured surface and roll into a rectangle ½ in. thick, keeping edges straight. Cut dough into strips 2½x¼-in. and place strips 1 in. apart onto cookie sheets.

Bake at 350°F 20 to 25 min., or until cookies are lightly browned. Immediately remove to cooling racks. When cooled, roll in

½ cup Vanilla Confectioners' Sugar
(page 53)

About 3 doz. cookies

—Hazelnut Sticks (Mogyorós Rud)

Follow ▲ Recipe. Substitute 1 cup plus 2 tablespoons (about 5 oz.) hazelnuts (about 2 cups, grated) for almonds.

Linzer Wreath Cookies (Linci Koszoruk)

Lightly grease cookie sheets.

Mix together and set aside

$\frac{1}{4}$ cup (about 1 oz.) finely chopped walnuts

$\frac{1}{4}$ cup sugar

Sift together into a large bowl

2 cups sifted flour

$\frac{1}{2}$ cup confectioners' sugar

$\frac{1}{4}$ teaspoon baking soda

Work into the dry ingredients by pressing against bottom and sides of bowl with a fork

$\frac{1}{2}$ cup unsalted butter, chilled and cut in pieces

Gradually add to the ingredients in the bowl, mixing with a fork after each addition, a mixture of

1 egg yolk, slightly beaten

$\frac{1}{4}$ teaspoon vanilla extract

$\frac{1}{4}$ teaspoon grated lemon peel
(page 4)

(Mixture will be crumbly.) Gather dough into a ball. Turn dough out onto lightly floured surface. Work with hands, squeezing dough until well blended. Shape into smooth ball with palms of hands. If dough becomes too soft chill slightly in refrigerator.

Roll dough $\frac{1}{8}$ to $\frac{1}{4}$ in. thick. With lightly floured 2-in. scallop-edged cookie cutter, cut dough into rounds. Place one-half of the rounds onto cookie sheets. Using a thimble dipped in flour, cut $\frac{1}{2}$ -in. holes in centers of remaining rounds, forming rings. Brush all the rounds and rings with

Egg, slightly beaten

Dip top surface of rings into the nut-sugar mixture.

Place rings, coated-side up, on cookie sheets (not on top of cookie rounds).

Bake at 350°F 15 to 20 min., or until lightly browned. Remove cookie to cooling racks.

Set out

$\frac{1}{4}$ cup thick jam, such as apricot or strawberry

Spread $\frac{1}{2}$ to $\frac{3}{4}$ teaspoon of the jam onto each plain cookie round. Top each with a nut-topped cookie ring. Sprinkle onto cookies

2 tablespoons confectioners' sugar

About 1½ doz. cookies

Deep-Fried Cookies (Csőrege)

About 20 min. before deep-frying, fill a deep saucepan one-half to two-thirds full with

Hydrogenated vegetable shortening, all-purpose shortening, lard or cooking oil for deep-frying

Heat slowly to 365°F (page 5). When using an automatic deep-fryer, follow manufacturer's directions for amount of fat and timing.

Meanwhile, sift together into a bowl

2 cups sifted flour

1 tablespoon sugar

$\frac{1}{2}$ teaspoon salt

Make a well in center of dry ingredients and pour in a mixture of

3 egg yolks, slightly beaten

$\frac{1}{2}$ cup thick sour cream

$\frac{1}{2}$ teaspoon vanilla extract

Blend ingredients until all the flour is moistened. Let dough rest 1 or 2 min. Turn dough out onto lightly floured surface and knead (page 6), only until ingredients are well blended. Shape dough into a smooth ball; roll dough on lightly floured surface into a rectangle $\frac{3}{8}$ in. thick. (If space will not permit, roll only one-half of dough at a time.) With spatula, loosen dough from board wherever sticking occurs; lift dough slightly and sprinkle a little flour underneath. With floured knife, cut dough into diamond-shape pieces 2 in. wide at center and 6 in. long. (A cardboard pattern may be used.) Make a 1-in. lengthwise cut in the center of each diamond; pull one end through slit, twisting slightly.

Deep-fry only one layer of cookies at one time; do not crowd. Turn cookies with fork as they rise to surface and several times during cooking, but do not pierce. Fry about 3 min., or until lightly browned. Drain cookies over fat for a second before removing to absorbent paper. Sprinkle cookies with

2 to 3 tablespoons confectioners' sugar (or Vanilla Confectioners' Sugar, page 53)

2½ doz. cookies

Raised Doughnuts, Almond Coffee Cake Braid, Golden Coffee Cake, Deep-Fried Cookies, Apricot Coffee Cake (pages 62-66)



Golden Coffee Cake (Aranygaluska)

Many sugary balls of dough—raisin dotted and baked in a tubed pan.

A 10-in. tubed pan will be needed.

Measure and set aside

4¾ to 5 cups sifted flour

Scald (page 5)

½ cup milk

Meanwhile, soften

2 pkgs. active dry yeast

in

¼ cup warm water (110°F to 115°F.
If compressed yeast is used, soften
2 cakes in ¼ cup lukewarm water,
80°F to 85°F.)

Let yeast stand 5 to 10 min.

Meanwhile, put into a large bowl

½ cup shortening

½ cup sugar

1½ teaspoons salt

Immediately pour the scalded milk over ingredients in bowl. When mixture is lukewarm, mix in ½ cup of the sifted flour, beating until dough is smooth. Stir the softened yeast and add to dough, mixing well. Add about one-half of the remaining flour and beat until very smooth. Beat in

2 eggs, well beaten

Then beat in enough of remaining flour to make a soft dough. Turn dough onto a lightly floured surface and let it rest 5 to 10 min. Knead (page 6).

Form dough into a large ball and put into a greased bowl. Turn dough over to bring greased surface to top. Cover bowl with waxed paper and towel and let stand in warm place (about 80°F) until dough is doubled. Punch dough down with fist; pull edges in to center and completely turn dough over in bowl. Cover bowl and let dough rise again until nearly doubled.

Meanwhile, lightly grease the bottom of the tubed pan.

Mix together in a shallow dish and set aside

1 cup sugar

¾ cup (about 3 oz.) finely chopped walnuts

1½ teaspoons cinnamon

Place into another shallow dish and set aside

½ cup butter, melted

Measure and set aside

½ cup (about 2½ oz.) raisins

Tear off bits of dough and form into balls about 1¼ in. in diameter. Roll balls first into butter then roll lightly in sugar mixture. Arrange layer of balls in the tubed pan so that they do not touch each other. Sprinkle about one-third of the raisins over balls and slightly press raisins into balls. Continue in this manner until all dough is made into balls and arranged in the pan and all raisins are used. Sprinkle any remaining sugar mixture or butter over top layer of balls. Cover pan with waxed paper and towel and let dough rise again 30 to 45 min., or until light.

Bake at 375°F 35 to 40 min., or until golden brown. Run spatula around sides of coffee cake. Invert onto plate. To serve, break coffee cake apart with two forks.

8 to 10 servings

Almond Coffee Cake Braid (Fonott Kalács Mandulával)

A baking sheet will be needed.

Measure and set aside

4 to 4¼ cups sifted flour

Scald (page 5)

¾ cup milk

Meanwhile, soften

1 pkg. active dry yeast

in

¼ cup warm water (110°F to 115°F.

If using compressed yeast, soften

1 cake in ¼ cup lukewarm water,
80°F to 85°F.)

Let yeast stand 5 to 10 min.

Meanwhile, put into a large bowl

½ cup sugar

½ cup butter

1½ teaspoons salt

Immediately pour the scalded milk over ingredients in bowl. When the milk mixture is lukewarm, stir and add ½ cup of the sifted flour, beating until dough is smooth. Stir the softened yeast and add to dough, mixing well. Add about one-half of the remaining flour and beat until very smooth.



Beat in

1 egg, well beaten

½ cup (about 2½ oz.) raisins

½ cup (about 3 oz.) almonds,
blanched, toasted (page 4) and
coarsely chopped

2 teaspoons grated lemon peel
(page 4)

1 teaspoon lemon juice

Then beat in enough of remaining flour to make a soft dough. Turn dough onto a lightly floured surface and let stand 5 to 10 min. Knead (page 6).

Form dough into a large ball and put it into a greased bowl. Turn dough to bring greased surface to top. Cover bowl with waxed paper and towel and let stand in warm place (about 80°F) until dough is doubled. Punch dough down with fist; pull edges of dough in to center and turn dough completely over in bowl. Cover; let dough rise again until nearly doubled.

Turn out onto floured surface. Divide dough into halves. Roll each half with palms of hands into a strip 1 in. in diameter and about 26 in. long. To braid, lay one strip horizontally on center of board. Lay other strip vertically on top, crossing at center of first strip. Grasp ends of horizontal strip and reverse positions. Do the same with vertical strip. Repeat until all dough is braided.

Lightly grease the baking sheet.

Place braided dough flat on baking sheet, tucking the ends under the braid. Brush with

Egg, slightly beaten

Let rise again 30 to 45 min., or until light. Brush again with some of the beaten egg.

Bake at 350°F 45 to 50 min., or until golden brown. Remove coffee cake to cooling rack. When cool, cut into ½-in. slices.

About 24 slices

Apricot Coffee Cake (Bukta)

An 8-in. sq. cake pan will be needed.

Measure and set aside

3 to 3½ cups sifted flour

Scald (page 5)

½ cup milk

Meanwhile, soften

1 pkg. active dry yeast

in

¼ cup warm water (110°F to 115°F.

If using compressed yeast, soften
1 cake in ¼ cup lukewarm water,
80°F to 85°F.)

Let yeast stand 5 to 10 min.

Meanwhile, put into a bowl

¾ cup butter, softened

1 tablespoon sugar

¼ teaspoon salt

Immediately pour the scalded milk over ingredients in bowl and stir until butter is melted. When the milk mixture is lukewarm, blend in ½ cup of the sifted flour, beating until dough is smooth. Stir the softened yeast and add to dough, mixing well. Add about one-half of the remaining flour to the dough and beat until very smooth. Blend in

2 egg yolks, well beaten

Then beat in enough of the remaining flour to make a soft dough. Turn dough onto a lightly floured surface and let stand 5 to 10 min. Knead (page 6).

Form dough into a large ball and place into greased bowl. Turn dough to bring greased surface to top. Cover bowl with waxed paper and towel and let stand in warm place (about 80°F) until dough is doubled. Punch dough down with fist; pull edges of dough in to center and turn dough completely over in bowl. Cover and let rise again until nearly doubled.

Meanwhile, grease bottom of the cake pan.

Set out

½ cup thick apricot jam

Roll dough ¼ in. thick. Cut dough into 2½x4-in. rectangles. Spoon 1 teaspoon of the jam onto center of each rectangle. Fold each rectangle into lengthwise halves, pinching the two narrow ends together and leaving center open. Stand pieces open-side up and side-by-side in the cake pan. Cover pan with towel. Let dough rise again 15 to 25 min., or until light.

Bake at 425°F 15 to 20 min., or until golden brown. Break pieces of coffee cake apart with a fork. Serve warm or cooled.

About 14 pieces

Raised Doughnuts

(Fánk)

▲ Base Recipe

A plump golden doughnut with a flavor all its own.

Measure and set aside

4¼ to 4½ cups sifted flour

Scald (page 5)

¾ cup milk

Meanwhile, soften

1 pkg. active dry yeast

in

¼ cup warm water (110°F to 115°F.

If using compressed yeast, soften

1 cake in ¼ cup lukewarm water
80°F to 85°F.)

Let yeast stand 5 to 10 min.

Meanwhile, put into a large bowl

½ cup sifted confectioners' sugar

¼ cup butter

¼ teaspoon salt

Immediately pour the scalded milk over ingredients in bowl. When the mixture is lukewarm, mix well and stir in about ½ cup of the sifted flour, beating until dough is smooth. Stir the softened yeast and add to dough, mixing well. Add about one-half the remaining flour to the dough and beat until very smooth. Add in thirds, beating well after each addition, a mixture of

6 egg yolks, well beaten

1 teaspoon rum

Then beat in enough of the remaining flour to make a soft dough. Turn dough onto a lightly floured surface and let it rest 5 to 10 min. Knead (page 6).

Form dough into a large ball and put it into a greased bowl. Turn to bring greased surface to top. Cover bowl with waxed paper and towel and let stand in warm place (about 80°F) until dough is doubled. Punch dough down with fist; pull edges in to center and turn dough completely over in bowl. Cover bowl and let dough rise again until nearly doubled.

Turn dough out on floured surface and roll about ¾ in. thick. With spatula, loosen dough from board wherever sticking occurs; lightly sprinkle flour underneath. Cut dough into rounds with a 3-in. lightly floured doughnut cutter (no hole in center). Let dough rise again 15 to 25 min., or until light.

About 20 min. before deep-frying, fill a deep saucepan one-half to two-thirds full with

**Hydrogenated vegetable shortening,
all-purpose shortening, lard or
cooking oil for deep-frying**

Heat slowly to 365°F (page 5). When using automatic deep-fryer, follow manufacturer's directions for amount of fat and timing.

Deep-fry the doughnuts 2 or 3 min. or until lightly browned. Deep-fry only one layer of doughnuts at a time; do not crowd. Turn doughnuts occasionally with a fork to brown evenly, but do not pierce. Drain doughnuts over fat for a second before removing to absorbent paper; cool slightly. Sift over doughnuts about

**2 to 3 tablespoons confectioners'
sugar (or Vanilla Confectioners'
Sugar, page 53)**

About 1½ doz. doughnuts

—Jam-Filled Doughnuts

(Lekvárral Töltött Fánk)

Follow ▲ Recipe. Make a short slit in side of each cooled doughnut through to the center. Force ¼ to 1 teaspoon jam or jelly into center of each doughnut and close tightly. A pastry bag and decorating tube may be used to force jelly into slit.



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