

## Farmers Cheese Spread Recipe

### **Ingredients:**

1/2-pound farmers cheese  
2 tablespoons sour cream  
4-5 green onions  
1/4 teaspoon salt  
8 chopped radishes  
1/2 yellow onion chopped  
2-3 cloves garlic chopped  
Fresh pepper to taste  
1/4 teaspoon cayenne  
1/2 teaspoon basil  
1/2 teaspoon oregano  
1/2 teaspoon of thyme

### **Method:**

1. Chop green onion and add salt. Stir and let sit (10 minutes) while you prepare the rest.
2. Mix all ingredients in bowl. If too thick, add sour cream to get a creamier texture.
3. Taste for flavor.
4. Spread over toasted bread and garnish with parsley

## Polish Beet Horseradish Sauce – Ćwikła

Try this Polish Beet Horseradish recipe as a sauce or relish with one's favorite cooked meats

### **Ingredients:**

1-pound beets (4 medium sized beets, cooked, peeled, and shredded)  
1 horseradish root (about 1/3 the amount of beets)  
1 tsp salt  
juice of one lemon  
1 tsp balsamic vinegar  
1-2 tsp sugar to taste

### **Method:**

1. Peel horseradish root, shred, and add to bowl with cooked shredded beets.
2. Add the rest of the ingredients and adjust salt, sugar, or vinegar to taste. Mix well.
3. Best to refrigerate overnight to allow the flavors to blend before serving.

## **Lavender Plum Cake (Placek ze Sliwkami)**

**Yield: 1: 9-Inch Cake**

This simple Polish Plum Cake recipe is a family favorite. It is a buttery-lemon cake with a fresh plum topping -- just sweet enough for a light dessert or morning pastry with coffee.

### **Ingredients:**

3 eggs

1/2 cup unsalted butter, softened

1/2 cup sugar

1 teaspoon lemon zest (or lemon rind from one Meyer lemon)

2 cups flour

1/2 teaspoon baking powder

3 tablespoons sour cream

1 teaspoon lavender, fine chopped

1 teaspoon vanilla extract

1.5 pounds of fresh plums

### **METHOD:**

1. Preheat oven to 375F. Grease and flour one 9-inch pan.
2. Separate the eggs. First, beat the egg whites in a small bowl until a stiff peak forms, and then move to another bowl for the egg yolks.
3. In the second bowl, cream the butter with sugar, egg yolks, lemon zest, sour cream, lavender, and vanilla.
4. In a third bowl, stir together flour and baking powder. Then beat the flour mixture into the creamed egg yolk mixture until well blended. Fold in the egg whites so that all bowls are now mixed together.
5. Spread the batter evenly into the prepared pan. Arrange the plums skin side down (cut in half).
6. Bake at 375 degrees for 40 minutes or until a wooden pick inserted in center of cake comes out clean. Remove from oven and top with powdered sugar or plum sauce.

## **RED CABBAGE SALAD**

This red cabbage recipe is a "Napa spin" of a popular Polish Cabbage, Leek, and Orange Salad (Salata z Kapusty, Porow i Pomarancy). Great with pierogis.

### **Ingredients:**

4	C	Red Cabbage, thinly sliced
2-3		Oranges, peeled and cut in segments or Mandarin oranges
3/4	C	Leeks, finely chopped
1/2	C	Fresh parsley, parsley
1.5	C	Roasted pecans

### **Salad Dressing:**

2	T	Red wine vinegar
2	T	Fresh lemon juice
2	T	Honey
1.5	t	Dijon mustard
1/3	C	Olive oil

### **Method:**

1. Toss the first four ingredients together. Then spread pecans over a large shallow baking dish and bake for 15 to 20 minutes until lightly toasted. (Cook's note - you can add butter, sugar, salt to the pan, mix together with pecans and bake for added taste, but pecans are equally good with nothing but a roasted flavor). Allow to cool.
2. While pecans are roasting, whisk together the vinegar, lemon juice, honey, Dijon mustard, and olive oil. Add garlic salt and pepper to taste.
3. Combine everything together. One can serve the red cabbage salad immediately or let it sit for an hour, or even overnight and it will still be good the next day.