

This spring, Ms. Malgorzata Bondyra is presenting us with a couple of recipes from Wielkopolska, a region famous for growing potatoes. We hope you will try the Mazurek and Eggs in Shells recipes this Easter.

Enjoy cooking and sharing delicious Easter foods with your family and friends! Happy Easter!

Wesołego Alleluja!

Potatoes with Farmer's Cheese

Pyry z gzikiem



Ingredients:

- 2 lb. farmer's cheese (twaróg śmietankowy)
- 1 cup heavy whipping cream
- ½ onion chopped
- A handful of fresh chives chopped
- Few radishes cut into small pieces
- Salt and pepper
- 2 lb. potatoes

Directions:

Boil potatoes in skins until soft. Mix farmer's cheese with heavy whipping cream until smooth. Mix in chopped onion and some chives, reserving some for garnish. Add salt and pepper to taste. Cut unpeeled potatoes into halves (try not to break the halves apart). Place cheese mixture over the potatoes and sprinkle with cut radishes and the remaining chives.

Eggs in Shells

Jajka w skorupkach



Ingredients:

- 10 hard-boiled eggs
- 500 g/18 oz. mushrooms
- 1 onion finely chopped
- 1 bunch of parsley, finely chopped
- 2-3 tbsp. soft butter or mayo
- Salt
- Black pepper
- Bread crumbs

Directions:

Hard boil the eggs and cool them down. Cut in the middle vertically along with the shell, then gently scoop out the egg and chop finely. Shred or chop mushrooms and onion finely. Sauté onion in butter over until it's soft and translucent. Add the mushrooms and cook for 5-7 minutes, stirring often.

Mix all ingredients in a large bowl and season with salt and pepper to taste. Fill eggshell halves with the egg mixture and dip face down in bread crumbs. Sauté eggs face down in a large pan until golden brown. Garnish with parsley and serve hot or cold.

Gray Potato Dumplings

Szare kluchy



Ingredients:

- 4.5 lb. potatoes
- 10 tbsp. flour
- 2 eggs
- Salt
- ¼ lb. smoked bacon - chopped
- 2 onions chopped

Directions:

Boil water and add salt. Peel potatoes and grate. Place them in a colander lined with a cheesecloth over a bowl. Drain until you get a dry pulp (squeeze it). Place drained potatoes in a bowl. Pour the potato juice out, collect the starch from the bottom of the bowl and add it back to the potatoes. Mix in flour, eggs, and some salt. With a spoon, carefully drop little pieces of the potato mix into the pot of boiling water (make sure they don't fall apart – if they do, add more flour to the potato mix). Boil the dumplings for a few minutes. Remove the dumplings with a slotted spoon. Brown the bacon, add onion, and brown it a bit longer until the onion is cooked. Pour the desired amount of bacon and onion mix over the dumplings.

Mazurek Easter Cake



Ingredients:

Layer 1

- 200 gr. flour
- 4 heaping tbsp. powdered sugar
- 100 gr. butter
- 20 gr. lard (I used butter)
- 1 tbsp. baking powder
- 1 tbsp. honey
- 1 egg

Layer 2

- 100 gr butter
- 1 egg
- 100 gr sugar
- 4 heaping tbsp. semolina (kasza manna)
- ½ l milk

Layer 3

- 100 gr dark chocolate
- 50 gr butter
- Nuts (pecans, walnuts, almonds, etc.) and dried fruits to decorate

Directions:

Layer 1

Place ingredients together and mix until combined well. Line a 9x9 cake pan with parchment paper (a different size pan can be used). Spread the dough in the pan form with your hands, making a higher edge around. Place the pan in the fridge for 20 minutes. Preheat the

oven to 360°F. Bake for about 20 minutes or until golden brown.

Layer 2

Combine milk and semolina and place it on the heat stirring all the time until it boils. Keep stirring and simmer for 3 minutes. Let it cool down. Beat egg and sugar in a bowl over a pot of steaming water (double boiler) until thick. Add butter to the semolina mix and beat it until smooth (1 spoon at a time). Add egg mixture to the above and mix until all combined and smooth (1 spoon at a time). Place layer 2 over layer 1 and spread it evenly.

Layer 3

Place broken pieces of chocolate and butter into a small bowl. Place the bowl over a pot of steaming water (double boiler) and keep mixing until melted and combined. Pour the chocolate over layer 2, and while still soft, decorate your Mazurek with the nuts and dried fruits.

Place your pan in the fridge for a few hours. Take it out of the refrigerator and take the cake out of the pan. Discard the parchment paper. Place the Mazurek on a cake tray and serve.



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