



1

Cream of Mushroom *Zupa grzybowa krem*

Ingredients:

- 1 lb. white mushrooms
- 2-20 gr (about 1½ oz.) packages wild dried mushrooms
- 4-5 medium potatoes
- 1 onion
- 4 cups of vegetable broth or water
- 2 cups of milk
- Salt and pepper
- Parsley, mini croutons, and sour cream to garnish

Directions:

Soak the wild mushrooms overnight. Clean from all debris and rinse them well. Peel and cut potatoes and onions into smaller pieces. Clean the white mushrooms, and cut them into smaller pieces. Place all vegetables into a pot and pour in milk and vegetable broth or water. Bring it to a boil, reduce heat and cook for one hour. Cool it down. Take out a few mushroom pieces, and rinse, dry, and chop them to use as soup garnish. Transfer to a blender and blend until silky smooth. Bring it to a boil again, and add salt and pepper to taste. Serve garnished with chopped mushrooms, parsley, mini croutons, and a splash of sour cream.

2

Gingerbread Cake *Piernik świąteczny*



Ingredients:

Cake:

- 350 gr flour
- 50 gr sugar
- 130 gr butter
- 1 glass milk (250 ml)
- 3 small eggs
- 6 tbsp. honey
- A handful prunes (about 100 gr) cut into thin strips
- 2 tbsp. baking soda
- 4 tsp. gingerbread spices

Layers and decorations:

- 200 gr plum or black currant jam (powidła or konfitura)
- 150 gr white marzipan
- 1 tsp. cocoa powder
- 1 tsp. cinnamon
- 1 tsp. powdered sugar

Directions:

Preheat oven to 350F. Place butter, sugar, honey, gingerbread spices, and prunes in a small pot. Heat on low heat for 5 minutes, mixing occasionally. Remove the pot from the heat, and slowly add the milk and mix well (the mix should be slightly warm). Add the eggs and mix well. In a bowl, mix flour and baking soda. Pour the mixture from the pot into the flour and baking soda, and mix with a spoon or mixer until well-combined. Grease a baking pan with butter and lightly sprinkle the inside with flour. Transfer the batter

into the baking pan, and bake on the middle shelf for 50 minutes or until a testing stick inserted comes out dry. Turn off the oven and slightly open the door, leaving the cake in for another 10 minutes. Take the cake out, and let it cool down completely.

To begin decorating, cut off the raised top of the cake. Slice the cake into two even, thin layers. Spread the fruit filling on the bottom layer and put the top layer back on. Roll out half of the marzipan into a thin layer (remember to sprinkle it with powder sugar). Transfer the marzipan layer on the top of the cake. Cut off any excess of marzipan. Cut the cake vertically in half. Place one half on the top of the other and sprinkle the top with cocoa and cinnamon mix. Roll out remaining marzipan and cut out stars. Sprinkle stars with powdered sugar and arrange them on the top of the cake.

3 Salmon en Croute | Łosoś pieczony w cieście francuskim w kształcie ryby



Ingredients:

- 1½ pack (3 sheets) defrosted puff pastry (recommended: Pepperidge Farm)
- 1 bunch leek, chopped
- 2 tbsp. oil

- Salt and pepper
- Lemon juice
- 1 egg, beaten
- Lemon slices/wedges and choice of greens to decorate

Directions:

Preheat oven to 380°F. Line a large baking tray with parchment paper. Add oil and chopped leek to a frying pan. Season with salt and pepper and cook for 5 minutes over medium heat. Cut one of the pastry sheets in half and join with a full pastry sheet on a baking tray using a bit of beaten egg. Place the leek on the top of the pastry sheet forming an oval shape. Season the salmon with salt, pepper, and lemon juice and place it on top of the leek, forming a fish body

shape. Towards the end of the pastry sheet, leave some room for the tail. Brush the pastry around the salmon with a beaten egg. Join remaining 1½ pastry sheets together and lay over the top of the fish. Use a knife to cut out a fish shape, including head, fins and tail, allowing about ¼ of an inch border around the body and head. Remove and save the cut pieces of pastry. Press a fork into the pastry around the fish to seal the edges and then do the same to make fin and tail patterns. Mark the scales by gently pressing teaspoon or tablespoon into the pastry. Brush with egg. Use cut pieces of pastry to make an eye, mouth and gills. Brush with egg again. Bake in preheated oven for about 30 minutes or until the pastry is golden brown and crisp.

4 Baked Pork Loin Roulade | Nadziewana rolada schabowa



Ingredients:

- 1 whole pork loin
- Salt, pepper, and granulated garlic
- Oil for frying

Filling:

- 1 lb. mushrooms, sliced
- 1 red bell pepper, chopped
- 1 onion, chopped
- 1 lb. grated cheese (optional)
- Salt and pepper to taste
- 1 tbsp. oil

Directions:

Fry mushrooms, red bell pepper, and onion. Add salt and pepper to taste. Allow mushroom mixture to cool. Add grated cheese and mix it well. Wash and pat dry the pork with a paper towel. Cut the pork loin in half so there are two shorter pork loins. Cut each piece of pork loin lengthwise using a “roll cut” such that it unrolls to a flat piece of meat. Pound with a meat pounder to make the meat 1-1½ cm thick. Rub both sides of the meat in pepper, granulated garlic, and salt. Spread the filling evenly on the meat. Roll each piece tightly and use cooking string to tie the rolls to prevent unrolling. Preheat oven to 390F. In a frying pan, brown each side of the rolls until golden brown. Take the rolls

out, wrap them in aluminum foil sheets, and place them on a cooking tray. Bake for one hour. After 40 minutes, open the foil wrap and baste (coat) the meat with juices in the foil. Finish baking unwrapped. Take out of the oven, allow to cool, then slice. Serve hot or cold. Perfect to use on sandwiches.

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