

Dec. 28, 1985

Dear Family,

I thought you'd enjoy having a copy of these recipes that my mother had scribbled down while helping Babcia cook. It would be fun to include all of our family's best Wigilia recipes forming a Baranski-Mantyk-Prusinski-Rymarz-Witek-Glowacki(Czerny)-Keenmon-Ringwelski-Lantzy-Kucwaj-Krot-Gregory-Pacini Family Wigilia Cookbook. I'll compile and type them up if you send them to me. I'd especially like to include Babcia's Chrusciki (sp?) recipe (does anyone have it?), Ciocia Andzia's recipe for Kluski, Ciocia Malgosia's Famous Cheesecake recipe, Ciocia Helen's Carrot Cake recipe, and Uncle Richard's Wigilia Mushroom Soup recipe. My mother has written out a short play for her fourth graders, a sort of Polish 'Night Before Christmas', that details all the traditions of Christmas Eve as she remembers them. I'll try to include a copy of this in the book as well. With your help the whole thing can be ready before next Christmas, yes?

All my love,

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Babcia's Wigilia Recipes

Pani Franciszka Baranska, affectionately known to her family as Babcia, made all of our holidays very special by spending days in kitchen preparing the following special, traditional foods for her children, her grandchildren (one of whom was seen to eat 30 pierogi at a single sitting), her great grandchildren and the whole extended Detroit-based family. Pani Baranska, at the age of 95, has now returned to her homeland, forcing the family to cook for themselves or forget the wonders of a Polish Christmas.

Babcia's recipes are here recorded as legacy to our future Polish-American and Polish-British generations.

Babcia's Pierogi

* Dough:

1 cup flour
2 egg yolks, beaten with milk to fill a small juice glass,
(about 3/4 cup liquid when mixed)
1/2 tsp. salt

Mix all ingredients. More flour is probably required so add little by little until dough becomes workable, not sticky. Don't add more than necessary. Roll dough on floured board or table to 1/4" thickness. Cut in round circles using the rim of a glass as cutter. Fill with cheese, meat, potatoe or mushroom filling. Squeeze edges together and drop them into boiling water. When they float to the top and the water begins to boil again, cook them for four minutes. Remove them from the boiling water and place them in cold water just long enough to rinse them. Place them on a platter to cool. **To serve the pierogi:** saute onion slices in butter then add pierogi and brown. Serve with sour cream.



Fillings:

- * Cheese - 1 package farmer's cheese (< 1 lb.)
2 eggs whole
Mix eggs with cheese and salt to taste.

Cheese and Potatoe -

- 1 cup farmer's cheese
- 1 heaping cup mashed potatoes
- chives, onions or dill cut fine for flavoring
- salt and pepper to taste

Mix thoroughly but lightly.

Mushroom -

- 1 cup chopped mushrooms
- 1 onion chopped fine
- 2 egg yolks
- butter
- salt and pepper

Saute onion in butter. Add mushrooms. Season. Remove from heat, add egg yolks and mix well. Cool and fill pierogi.

Sauerkraut and Mushrooms -

- 2 cups sauerkraut
- 1 cup mushrooms
- 1 small onion chopped fine.
- butter, salt and pepper

Cook sauerkraut for 10 minutes. Drain and chop fine. Fry onion and chopped mushrooms in butter, add kraut and fry until flavors are blended. Cool and fill pierogi.

* Babcia's original recipe.

Babcia's Sauerkraut

2 cans Sauerkraut (yes, Babcia started with canned Sauerkraut)
bay leaf
alspice
split peas
bacon pieces
butter

Wigilia is a meatless meal so use split peas instead of bacon for Wigilia dinner. Otherwise fry bacon bits, then add the sauerkraut, bay leaf and alspice. Add split peas at the end (no one is quite sure when Babcia did this but we all knew that the peas got in there sometime and tasted good) along with more melted butter.

Sauerkraut from Scratch

(from the booklet, Polish Heirloom Recipes)

6 cups shredded green cabbage
1 can chopped broiled mushrooms
2 Tbsp vinegar
1 small onion chopped fine
dash of pepper
1/4 cup butter
salt and alspice to taste

Saute onion in butter, add shredded cabbage, tossing and mixing it with butter and onion. Combine other ingredients and pour over cabbage. Cover saucepan and cook over slow fire cabbage is tender and brownish.

Babcia's Pound Cake

1/2 lb butter
8 eggs separated
3 cups flour
2 cups sugar
1 tsp. vanilla
3 tsp. baking powder
1 tsp lemon juice and also some lemon rind
3/4 cup warm milk
1/2 tsp salt

Beat sugar, butter and egg yolks. Mix-in flour and dry ingredients. Add lemon and vanilla. Add 2 tsp sugar to egg whites and beat them until white. Add lemon rind and fold the egg white mixture into batter. Pour into long wax paper lined tins. Bake 55-60 minutes at 350 degrees until well browned on top.

Ciocia Malgosia's Wreath Cookies

(a special favorite of all young nieces and nephews)

1 stick of butter
30 regular marshmallows
4-1/2 cups corn flakes
1-2 tsp. vanilla
1-2 tsp. green food coloring
red cookie decorations

Melt butter and marshmallows in double boiler. Cool. Add vanilla and coloring and blend well. Add 4-1/2 cups of corn flakes. Mix well. Form wreaths on wax paper and decorate. (How Ciocia managed to do this I don't know because they are so sticky at this point that they may look more like flat tires than wreaths.)

Babcia's Coffee Cake

1 lb of butter, 1/4 of that must be saved for topping
12 eggs, yolks only
4 pkgs. dry yeast
9 cups or more flour
2 cups milk
1 cup or more sugar as desired
1/2 tsp. salt
1/2 tsp vanilla
SOLO brand canned poppyseed and almond fillings

Take out ingredients overnight so they're all at room temperature when you're ready to cook. Warm milk and dissolve yeast in small amount of warm milk. Cream sugar and half of butter, then add yolks and beat. Add milk and yeast. Transfer this to a large bowl or pot then add flour (sifted) and dry ingredients. Add vanilla. More milk and flour may be added if you wish to increase the amount. Beat by hand at least 15 minutes until dough is smooth and leaves the side of the pan cleanly. Melt 1/4 lb. stick of butter and add it to the dough. Mix-in the butter. Use a large wooden spoon to beat the dough again, trying to get as much air into it as possible. (You may want all the members of your family nearby to help out, taking turns beating the dough at this time). Beat another 15 minutes. Cover dough with a clean towel and place in a warm spot to rise. Size should at least double.

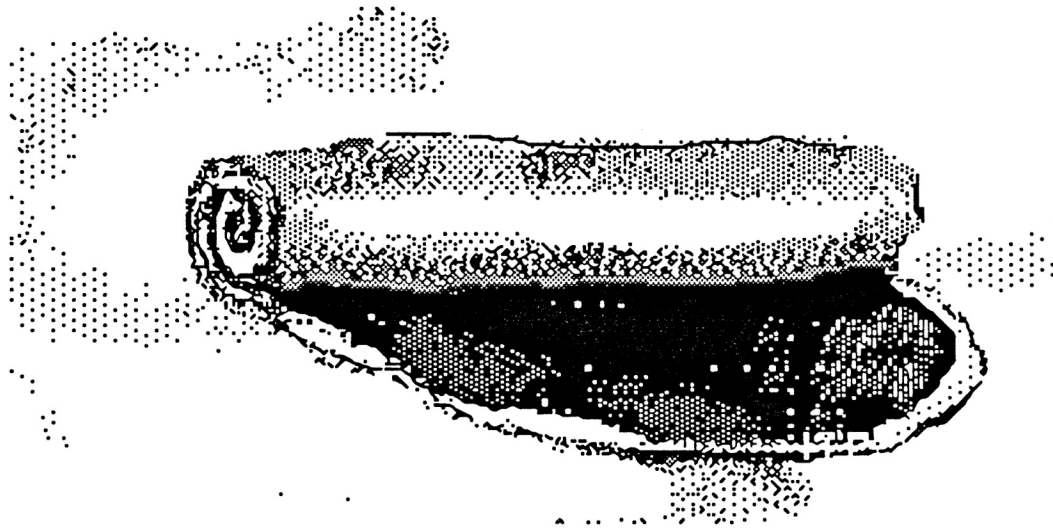
Babcia's Coffee Cake (cont.)

Yeast Cake with Krumka:

Place half the dough in a greased pan (7x14"). Save other half for poppyseed roll. Top the cake with crumbs made from sugar 1/4 stick butter and about 1/2 cup flour, sprinkled atop the dough. Bake for 15 minutes at 400 degrees, then until nicely browned at 350 degrees.

Poppyseed and Almond Rolls:

Roll a portion of dough out to a $1/2$" thickness. Cover with poppyseed or almond filling (Solo Canned Fillings are ok). Roll and place on wax paper in bread pan with the open edge on the bottom. Bake for 15 minutes at 400 degrees, then until browned to a dark color at 350 degrees. It is hard to tell if this cake is thoroughly cooked so it is best to overcook it slightly.



Krustiki - Chrustiki
Chrustiki (Babcia's)

8 yolks & 1 white of egg

1/2 cup sugar

1 cup S. cream

4 1/2 cups flour (some for dough) ^{1/2 cup}

1/2 tsp salt

1 tsp. vanilla

Mix sugar & eggs & beat well
then add rest of ingredients
& work well to smooth texture.

Reserve some flour for rolling
out dough. Roll 1/4 of dough
each time to 1/4 or 1/8 in.
thickness. Cut in diagonal
strips, slit each strip in center,
twist ends through it. Fry in
deep fat (Lard) until brown

Remove & drain.

Float potato.

Sprinkle w powdered
sugar. Approx 100
pieces.

(Do use flour sparingly
when rolling out so
grease will not
foam too much.)

Deep frying pan rather
than a deep pot, preferred.

• Add a little brandy - 1/2 sp.

Chrusciki

8 yolks + 1 white egg
1/2 cup sugar
1 cup s. cr
4 1/2 cup fl
1/2 tsp salt
1 tsp vanilla

sugar, eggs beat well
add rest, work well to smooth texture
reserve some fl for rolling doc
Roll 1/4 lb doc to 1/4 or 1/8 " thickness

Cut in chunks
slit & to
dry in deep fat - 1/2 in. meat counter
Drain
Powder sugar.
Use flour sparingly.

Pena Dutch Sugar Cookies

Cream 2 c granulated sugar
1/2 cup shortening 1/2 butter
Add 3 eggs
1 tsp vanilla
sift 4 c flour
1 tsp bk. soda
1/2 tsp cream of tartar
1/2 tsp salt
Add to butter mixture alternately
w 1 cup buttermilk

Oven 400°

Drop by heaping 1/2 tsp on greased
sheet 6 / sheet
10 min bake till light br.
Sprinkle w sugar before or large
after. 2 dozen.