

# Czech Autumn Harvest



## Menu

*Czech Green Soup with Potatoes*



*Pork Roast – Czech Style  
with Egg Noodles*



*Mushrooms Stuffed With Spinach*



*Carrot Salad with Apples*



*Walnut Squares*



*Tea with sugar and lemon  
Coffee*



## Czech Green Soup with Potatoes

½ head green cabbage, curly or savory, shredded  
or use kale or Swiss Chard

4 Tablespoons butter

1 teaspoon caraway seeds, crushed

2 medium potatoes

8 cups broth or water

3 slices dark bread, diced and fried in ¼ cup butter to make  
croutons for garnishing top of soup

Melt three tablespoons butter in a large soup pot. Add cabbage and fry until wilted. Add the caraway seeds, potatoes and broth. Bring to a boil slowly, then reduce heat. Simmer, partially covered, until potatoes are tender, about 30 minutes.

## Pork Roast – Czech Style

2 cloves garlic, cut into thin  
strips

2 slices bacon, cut into thin  
strips

4 pounds rolled loin of pork

1 teaspoon dried marjoram

Freshly ground pepper

3 Tablespoons olive oil

1 cup dry white wine

2 Tablespoons butter,  
melted

2 Tablespoons flour

2 Tablespoons chopped  
fresh parsley

Egg Noodles (purchased),  
prepared and drained

Heat oven to 400°F. Using a small paring knife, make incisions in pork. Insert garlic and bacon into slits. Rub marjoram onto surface of meat, then rub in pepper. Place meat into a oven-proof dish slightly larger than the meat itself. Pour oil over meat. Add ½ cup water to the dish.

Place the roast in the oven. After roasting for 15 minutes, turn the temperature to 350°F. Check the roast to make certain that the meat is not sticking to the bottom. Baste the meat with some of the juices. Add wine and return the roast to the oven. Baste every 15 minutes. Add water if necessary. Bake 1½ hours or until the internal temperature registers 160°F.

Meanwhile, melt the butter and stir in the flour. Cook 5 minutes until brown. Skim off the fat from the roasting pan. Pour the

juices into the cooked butter mixture, stirring to make a smooth sauce. Cook until the liquid has thickened. Slice the meat and serve with the sauce. Garnish with the chopped parsley.

Just before serving, toss prepared noodles with 1 tablespoon of melted butter and keep warm. Serve on the platter with pork.

### **Mushrooms Stuffed With Spinach**

12 large mushrooms	2 egg yolks
1 lb fresh spinach, washed	breadcrumbs (if needed)
2 slices bacon, diced	salt & freshly ground pepper
1 small onion, finely chopped	½ cup grated gruyere cheese
1/2 teaspoon marjoram	

Wipe mushrooms clean and trim the stalk ends. Pull the stalks apart from the caps and chop the stalks into small pieces. Place well-washed spinach in boiling salt water for two minutes. Drain well and squeeze spinach very dry; and chop into small pieces. Preheat the broiler.

Fry the bacon in a pan until well done but not crisp. Add the onion and fry until almost golden, stirring occasionally. Add the chopped mushroom stalks and fry for two to three minutes.

Take the pan off the stove. Mix in the spinach and marjoram. Mix in the egg yolks. Add some bread crumbs if the mixture needs thickening. Season with salt and pepper.

Fill the mushrooms with the stuffing, cover with grated cheese, and broil 10 minutes, or until the cheese is bubbly and golden.

### **Carrot Salad with Apples**

The Czechoslovak Cookbook by Joza Brizova

Serves 4

2 cups shredded carrots	
2 cups shredded apples	
Juice and grated zest from 2 lemons or oranges	Toss all ingredients together and serve immediately.
Salt to taste	
1/4 cup sugar	

### **Walnut Squares**

Makes 24 to 30 squares

1 cup unsalted butter, softened  
1½ cups sugar  
¼ teaspoon salt  
1½ cups flour  
5 egg yolks  
3 whole eggs  
1½ cup coarsely ground walnuts, lightly toasted  
about 1 cup dry white bread crumbs

Preheat the oven to 300°F. Beat the butter until fluffy. Mix together the sugar, salt and flour and add to the creamed butter, alternating it with the yolks and whole eggs. Beat well after each addition. Fold in the walnuts. Butter the bottom and sides of a 11" x 17" jelly roll pan well and line it with waxed paper. Butter the paper generously and sprinkle it with bread crumbs. Spread the batter over the waxed paper and smooth the top. Bake for 35 minutes, or until a cake tester comes out clean. Serve the squares with or without a topping. If using a topping, continue with the recipe below.

#### *Topping:*

4 egg whites  
¾ cup sugar  
1 cup coarsely chopped walnuts  
1 cup small raisins or currants  
½ cup cocoa

Beat the egg whites until stiff. Add the sugar and beat until the mixture is very stiff and forms peaks when beaters are lifted. Fold in chopped walnuts, raisins and cocoa. Spread over the baked pastry and bake for 15 minutes longer in a 300°F oven. Cool completely. Remove the baked item from the pan. Peel off the waxed paper and then slice into 24-30 serving pieces. The topping will crack slightly after it has cooled.

