

TRANSYLVANIA

a taste



a modern ethnic cookbook for good cause

Traditional Hungarian Recipes

Many thanks to everyone who contributed their time, material and expertise to provide these wonderful recipes to give us a "taste" of Hungary.

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Recipes from " A Night in Transylvania "

Cucumber Salad

(Uborka Salata)

Slice thinly into a bowl

2 medium-size (about 1 1/4 lbs.) cucumbers, washed and pared.

Sprinkle over the cucumber slices

2 teaspoons salt

Mix lightly and set cucumbers aside for 1 hour.

Meanwhile, mix together and set aside

3 tablespoons vinegar

3 tablespoons water

1/2 teaspoon sugar

1/4 teaspoon paprika

1/4 teaspoon pepper

1/2 clove garlic, minced

Squeeze cucumber slices, a few at a time (discarding liquid), and put into a bowl. Pour the vinegar mixture over the cucumbers and toss lightly together. Sprinkle onto cucumbers

1/4 teaspoon paprika

Chill the salad in refrigerator for 1 to 2 hours.

6 to 8 servings.

Variations:

Cucumber Salad with Sour Cream (Uborka Salata Tejfollel)

Follow recipe above. Blend in *1 cup thick sour cream* after the vinegar mixture.

Cucumber Salad with Onions (Uborka Salata Hagymaval)

Follow recipe or variation. Omit garlic. Cut off root ends from 3 or 4 fresh green onions or scallions. Trim green tops down to 2 or 3 in., removing any wilted or bruised parts; peel and rinse. Slice onions by holding on hard surface and cutting across all with sharp knife. Add sliced onions to cucumber slices before adding the vinegar mixture.

Recipes from "A Night in Transylvania"

LECSO'

This delightful combination of peppers, onions, and tomatoes may be served with any plain meat dish or used as a sauce for meat or egg dishes.

- 2 tablespoons lard (vegetable shortening)
- 1 medium onion, peeled, sliced, separated into rings
- 1 pound green peppers, cleaned, sliced
- 3/4 pound tomatoes, peeled, quartered
- 1/2 teaspoon sugar
- 2 teaspoons Hungarian sweet paprika
- Dash of cayenne pepper
- Salt and pepper

Melt lard in heavy skillet. Add onion; cook over moderate heat until onion is wilted. Add green peppers; cook until crisp-tender. Add remaining ingredients; cover and cook over low heat 10 minutes, stirring occasionally. Taste for seasoning.

Serve Lecso' in vegetable dishes. Makes 4 to 6 servings.

variations

1 pound smoked sausage, sliced, can be cooked in Lecso' for an interesting lunch dish.

For a delicious brunch, try adding 4 eggs to Lecso'; cook until set. Serve on buttered toast.

Recipes from "A Night in Transylvania"

CHICKEN PAPRIKAS

This is simply a classic. In the Old World, homes in the countryside had chicken and peppers in the backyard. The affection for this dish became widespread in the Hungarian communities in this country, and will remain popular for a long time.

The gravy is very rich and perfect over Hungarian Dumplings.

3-4 tablespoons oil	1 medium tomato
1 tablespoon Hungarian Paprika	2 green peppers, seeded and coarsely chopped
3 yellow onions, peeled and chopped	1 teaspoon salt
1/3 1/2 pound chicken, cut into 8 serving pieces	1/8 teaspoon ground pepper
1 cup chicken stock or use canned	2 cloves garlic, peeled and crushed.

Thickening:

1/2 cup sour cream	2 tablespoons all-purpose flour
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Heat a 6-quart heavy stove-top casserole and add the oil and paprika. Sauté the paprika for about 1 minute and add the onions. Sauté for a few minutes and add the remaining ingredients, except the thickening, to the pot. Bring to a simmer and cook, covered, for about 45 minutes to 1 hour or until all is tender. Remove the chicken pieces and set aside. Mix the sour cream and flour well, using a wire whisk. Add 1 cup of the gravy from the pot to the cream and stir well to avoid lumps. Stir this mixture into the pot and stir while it thickens. Return the chicken to the pot and restore the heat.

**Serve over Hungarian Dumplings.

Serves 4 - 6

Recipes from "A Night in Transylvania"

LAYERED EGGPLANT

(Rakott Vinetta)

Salt to taste	Sugar and pepper to taste
3 pounds eggplants, peeled and thickly sliced	2 tomatoes, sliced
3/4 cup plus 2 tablespoons flour	3 1/2 to 4 tablespoons butter
1 1/2 cups oil	3/4 cup bread crumbs
	3 1/2 ounces hard cheese, grated.

Salt the eggplant slices and dip in flour. In a skillet sauté the eggplant slices on both sides in the oil. When done, drain them on paper towel and set aside on a plate.

Grease a baking dish, and line it with a layer of eggplant slices. Sprinkle layer generously with sugar, pepper, and salt. Top with some of the tomatoes. Combine the butter and bread crumbs. Scatter the buttered bread crumbs on top of the egg plant.

Continue making layers with the eggplant, sugar, pepper, salt, tomatoes, and bread crumbs until all ingredients are used. The top should be covered with a thicker layer of bread crumbs. Sprinkle on cheese. Bake in a hot oven until top is crispy brown and serve.

variation

This dish may also be prepared by including layers of sliced pork leg and sliced hard boiled egg. The top should be spread with sour cream.

Recipes from "A Night in Transylvania"

SABBATARIAN BEANS

(Szombatos Paszulyfozelek)

3 cups dried white beans	1 onion, finely chopped
Salt to taste	1 garlic clove, crushed
1 carrot	1 teaspoon chopped watercress
2 or 3 tablespoons oil	Tarragon Vinegar to taste
1 1/2 tablespoons flour	1 cup sour cream

Soak the beans overnight in water to cover before cooking. Drain and rinse beans. Place beans in a pot and add enough water to cover them by 3 inches. Salt the water and add the carrot.

Make a golden *roux* with the oil and flour. Add the finely chopped onion and crushed garlic. Thin the *roux* with some cold water, whisking constantly, then thicken the beans with it.

Season beans with watercress and tarragon vinegar. Before serving, mix in sour cream and bring to a light boil.

(NOTE: Smoked goose meat, when cooked with the beans, will add an exquisite flavor.)

Traditional Hungarian Recipes

POTATO SOUP

3 tablespoons bacon fat	1 medium onion, chopped fine
1 1/2 tablespoons flour	1 stalk celery, chopped
1 carrot, peeled, chopped	1/2 cup minced green pepper
1 pound potatoes, peeled, diced	6 cups water or vegetable stock
1 teaspoon Hungarian paprika	1 1/2 teaspoons salt

Pepper

Heat fat in large saucepan or Dutch oven. Add onion; cook until transparent. Add flour; cook, stirring, until lightly browned. Add remaining ingredients; stir well. Bring to boil; cover. Reduce heat to low; cook 40 minutes or until vegetables are tender. Pinched Noodles or Dumplings can be added to soup if desired, or several cut-up frankfurters can be added.

Makes 4 servings

BEET AND APPLE SALAD

1 1-pound can crinkle-cut beets (or plain, sliced beets) drained.	2 tablespoons oil
1 large tart apple, peeled, diced	2 tablespoons apple-cider vinegar
2 tablespoons finely minced onion	1 1/2 teaspoons sugar

Salt and pepper

Combine beets, apple, and onion in 1 quart casserole; mix lightly. Combine oil, vinegar, sugar, salt, and pepper; beat well. Add to salad; mix well. Cover; refrigerate 3 to 4 hours before serving. Serve salad on beds of lettuce.

Makes 4 servings.

Traditional Hungarian Recipes

APPETIZER STRUDEL

3 tablespoons facon fat	3 sheets phyllo or sturdel leaves
3 cups shredded cabbage	(available in delicatessens)
1 small onion, grated	3 tablespoons melted butter
1 1/2 teaspoons caraway seeds	1 tablespoon fie dry bread crumbs
Salt and pepper	1 egg yolk, well-beaten

Melt fat in large heavy skillet. Add cabbage and onion; cook, stirring, until limp. Add caraway seeds and salt and pepper to taste.

Set aside.

Set out large clean linen towel. Remove strudel leaves from package; immediately cover with very lightly dampened towel and plastic wrap to prevent drying. Place 1 strudel leaf on towel, long side toward you. (Leaves are usually rectangular in shape) Brush with melted butter; sprinkle with 1/2 tablespoon bread crumbs. Top with second strudel leaf. Brush with butter; sprinkle with crumbs. Top with third strudel leaf; brush with butter. Arrange cabbage filling on dough in 3-inch wide band, 1 inch from edge of dough, leaving 1 1/2 inches free on both ends. Roll up like jelly roll, using towel to support dough.

Carefully transfer to lightly greased baking sheet. Turn ends under to seal. Cut several slits in top of dough. Brush with beaten egg. Bake in preheated 375 F oven 25 minutes or until golden. Carefully remove from cookie sheet; cut into 6 pieces.

Makes 6 servings.

variations

Can also be filled with mushrooms and sour cream or any leftover minced meat preparation, such as chicken paprikas. Take care not to use too much gravy.

Traditional Hungarian Recipes

GREEN BEAN SALAD

(Zoldbab Salata)

1 10oz. pkg. frozen French-style green beans. Cook according to directions on package. Drain beans thoroughly and put into a bowl; set aside to cool. Meanwhile, prepare

Oil-Vinegar Marinade (Olaj-Ecet Pac)

Put into a small, screw-top jar

1/2 cup vinegar

2 tablespoons olive oil

1 tablespoon sugar

1 teaspoon salt

1/2 teaspoon freshly ground pepper

Cover tightly and shake jar until ingredients are well blended.

If marinade is not used immediately, store in refrigerator and beat or shake thoroughly before using About 2/3 cup

Pour marinade over beans. Gently toss beans until well coated with marinade. Chill beans in refrigerator about 1 hour; carefully turn beans occasionally.

Shortly before serving, pan-broil **4 slices bacon**; crumble and set aside.

Drain beans thoroughly, and put into a bowl. Carefully mix the beans with the bacon.

3 or 4 servings

--Green Bean Salad with Onion (Zoldbab Salata Hagymaval)

Follow recipe above; add tablespoon finely chopped onion to green bean-bacon mixture.

Traditional Hungarian Recipes

MARINATED CABBAGE SALAD

1 1/2 cups shredded green cabbage
1 1/2 cups shredded red cabbage
3/4 cups slivered green pepper
3/4 cup peeled seeded cucumber, sliced thin
1/4 cup thinly sliced onion
4 tablespoons water
2 tablespoons white vinegar
1 tablespoon sugar
1/2 teaspoon celery seed
Salt and pepper
1/4 cup shredded carrots
Salt

Place each vegetable (except carrots) in separate small dish; sprinkle with salt. Let stand 1 hour.

Meanwhile combine water, vinegar, sugar, celery seed, salt and pepper in small saucepan. Bring mixture to boil over moderate heat, stirring constantly. Allow to cool.

Place vegetables in sieve; press to remove excess water. Combine cabbage, green pepper, cucumber, onion, and shredded carrots in small casserole; toss well. Add dressing; stir well. Chill 3 hours, stirring occasionally.

Makes 6 servings.

Traditional Hungarian Recipes

POTATO-ONION SALAD

(Burgonya Salata Hagymaval)

6 medium size (about 2 lbs.) potatoes

1 large onion

1 green pepper

Oil-Vinegar Marinade (double recipe)

1/2 cup vinegar

2 tablespoons olive oil

1 tablespoon sugar

1 teaspoon salt

1/2 teaspoon freshly ground pepper

put ingredients into screw top jar, cover and shake well

Wash and cook potatoes 20 - 30 minutes, or until tender when pierced with a fork. Drain potatoes, dry and set aside to cool. Meanwhile, thinly slice and separate onion into rings.

Peel cooled potatoes and cut into 1/4 inch slices. Arrange potatoes and onion rings alternately in a large, shallow dish and add the Oil-Vinegar Marinade. Chill at least 1 hour in the refrigerator, carefully turning vegetables occasionally.

Shortly before serving the salad, rinse and remove the stem end of the green pepper. Remove all white fiber and seeds from the pepper; rinse the cavity. Cut green pepper crosswise into 1/8 inch rings and set aside.

Pour the marinade off the potatoes and onions before serving. Garnish top of the salad with the green pepper rings.

about 6 servings.

--Potato-onion salad with Eggs (Burgonya Salata Tojassal)

Follow recipe above add 2 or 3 Hard-cooked eggs on top of salad with the green pepper rings. Sprinkle lightly with paprika.

Traditional Hungarian Recipes

TOMATO SALAD

(Paradicsom Salata)

The colors of this salad represent the national colors of Hungary -- Red, White and Green.

Combine in a small, screw-top jar; cover tightly and chill in refrigerator:

1/4 cup vinegar

1/4 cup olive oil

2 tablespoons sugar

1/4 teaspoon salt

1/4 teaspoon pepper

Rinse and dip into boiling water for a few seconds
5 medium-size tomatoes.

Peel tomatoes, cut out and discard stem ends and chill thoroughly in refrigerator. Cut the tomatoes into small pieces and put into a salad bowl with

1/2 cup (about 1 medium-size) chopped onion

2 tablespoons chopped parsley

Shake jar of dressing until well blended and pour over salad; lightly toss together. Serve immediately.

4 or 5 servings

--Tomato Salad with Green Pepper (*Paradicsom Salata Zoldpaprikaval*)

Follow recipe above ; substitute for parsley, 1 green pepper, chopped, (about 1/2 cup, chopped).

Traditional Hungarian Recipes

BEET SALAD

(Cekla Salata)

1 No. 2 can sliced beets, drained	1/2 cup vinegar
1/4 cup reserved beet liquid	2 tablespoons sugar
1 1/2 teaspoons salt	1 teaspoon caraway seeds
1/8 teaspoon freshly ground pepper	

Drain contents of canned beets and reserve liquid. Place the beets into a 1 quart bowl and add mixture of remaining ingredients. Toss beets lightly in this salad marinade. Cover bowl and place into refrigerator to marinate 1 to 2 days; carefully turn beets occasionally. Serve beets with some of the marinade. 4 or 5 servings.

variation

Beet Salad with Horse-radish (Cekla Salata Tormaval)
Follow recipe above; add 1 or 2 tablespoons freshly grated horse-radish or 1/4 cup prepared horse-radish to beets with the other seasoning.

LETTUCE SALAD

(Fejes Salata)

3 Hard-Cooked Eggs	1 Head of Lettuce, cored and
6 slices bacon, reserve fat	rinsed with cold water

Cut lettuce into 6 wedges and set aside in refrigerator. Into a skillet mix 1/2 cup vinegar; 1/4 cup bacon fat; 1/4 cup water; 3 tablespoons sugar and 1/2 teaspoon salt. Heat to boiling, stirring well. Place lettuce wedges on salad plates. Pour vinegar mixture over lettuce wedges. Peel and slice the eggs and use as a garnish with the bacon.

6 servings.

Traditional Hungarian Recipes

CABBAGE SALAD

(Kaposzta Salata)

1 Head (about 2 lbs.) cabbage (about 2 qts. shredded)
1 tablespoon salt

Remove and discard wilted outer leaves, rinse, cut into quarters and finely shred. Place cabbage into a large bowl and toss with salt. Let mixture stand 1 hour, tossing occasionally.

Meanwhile, combine in a small screw-top jar and set aside

1/3 cup wine vinegar
3 tablespoons salad oil
1 tablespoon sugar
1/8 teaspoon freshly ground pepper

Squeeze the cabbage, a small amount at a time, and discard the juice. Place cabbage into a salad bowl and add

1/4 cup chopped onion
1/4 cup chopped green pepper

Shake the dressing until well blended and pour over the salad. Using salad spoon and fork, turn and toss cabbage mixture until well coated with dressing.

Rinse and dip into boiling water for a few seconds

2 medium-size tomatoes

Peel; cut out and discard stem ends and cut each tomato into eighths. Arrange tomatoes over top of salad.

Chill salad in refrigerator 1 hour before serving.

6 to 8 servings.

Traditional Hungarian Recipes

LENTIL WITH TARRAGON VINEGAR

(Lencsefozelek Tarkonyecettel)

1 pound lentils	1 tablespoon oil
3 or 4 bay leaves	1 teaspoon sugar
Salt to taste	Dash of pepper
1 whole onion, peeled	2 tablespoons flour
2 tablespoons grated onion	Tarragon vinegar to taste

Soak the lentils overnight in water to cover. The next day, drain and rinse them. Then put them in a pot with enough cold water to cover. Add bay leaves, salt, and the whole onion. Cover and simmer until tender. When done, discard the bay leaves and onion.

Sauté the grated onion until wilted in the oil with the sugar and a dash of pepper. Add flour and prepare a brown *roux*. Thin the *roux* slightly with some of the liquid from the lentils, whisking constantly.

Add the *roux* to the lentils and let it thicken the mixture. Season with tarragon vinegar, heat, and serve.

Note: The taste of this dish is enhanced when smoked goose meat or pork chops are cooked with the lentils.

Traditional Hungarian Recipes

STUFFED GREEN PEPPERS

(Toltott Paprika)

TO SERVE SIX:

- 12 Italian green peppers (bell peppers can be used)
- 1 1/2 pounds of lightly cooked ground pork
- 1 small onion, finely chopped
- 1/2 cup of raw long-grain rice, cooked in boiling salted water for 15 minutes and drained
- 1 teaspoon of salt
- Freshly ground black pepper
- 1 teaspoon of paprika
- 1 egg, lightly beaten
- 16 ounce can of tomato sauce
- 3 tablespoons of oil
- 2 tablespoons of flour
- 1/2 cup of water
- 1 1/2 cups of water
- 1 teaspoon of sugar

UTENSILS:

- Mixing bowl
- 4-quart saucepan with a lid
- To serve:* Deep vegetable dish
- slotted spoon
- wooden spatula

Remove the core and seeds from each green pepper.

Combine the ground pork, onion, rice, salt, pepper, and paprika. Stir in the egg. Stuff this mixture into the green peppers.

Pour 1 1/2 cups of water into the saucepan and bring to boiling point.

Stand the peppers upright in the sauce pan, cover, and simmer for 15 minutes. Lift the peppers out of the water with a slotted spoon and put aside.

Discard the water and heat the oil in the same saucepan. Stir in the flour, and then the remaining 1/2 cup of cold water, a little at a time. Add the tomato sauce and sugar. Replace the peppers and simmer for another 15 minutes. Serve each pepper with some of the sauce, and accompanied by boiled potatoes or noodles.

Traditional Hungarian Recipes

GOULASH

(Gulyas)

The popularity of Goulash probably began about 1000 years ago when the Magyars were migrating across the Great Plains. This hearty meat dish was prepared in large copper kettles over open fires and it easily satisfied outdoor appetites.

Through the years, the popularity of Goulash has spread to all parts of the world. Goulash has become one of the most famous contributions to international cookery.

Set out a Dutch oven or a heavy 3-qt. sauce pot having a tight-fitting cover.

Wipe with a clean, damp cloth, cut beef into 1-1/2 in. pieces and set aside. 1 1/2 lbs. boneless pot roast of beef, chuck or blade

Prepare and set aside 2 cups Quick Meat Broth

Dice and place into the sauce pot 4 slices bacon.

Cook slowly, stirring and turning frequently, until bacon is lightly browned. Remove bacon with slotted spoon from sauce pot to small bowl and set aside.

Add to the bacon fat in the sauce pot and cook over medium heat until onion is transparent, stirring occasionally

1 1/2 cups (about 3 medium-size) chopped onion.

Remove onion with slotted spoon to bowl containing bacon and set aside.

continued on next page

Add meat to the bacon fat and slowly brown on all sides, stirring occasionally. Sprinkle evenly over the meat a mixture of

- 1 tablespoon paprika
- 1 1/2 teaspoons salt
- 1/4 teaspoon freshly ground pepper
- 1/8 teaspoon marjoram

Stir in the bacon-onion mixture with

- 1/4 cup (about 1 small) chopped green pepper

Slowly pour in the reserved meat broth and

- 3/4 cup dry white wine

Bring to boiling. Reduce heat, cover sauce pot and simmer 2 to 2 1/2 hours, or until meat is tender when pierced with a fork. Remove meat with slotted spoon to hot serving dish. Thicken cooking liquid if desired.

To Thicken Cooking Liquid—Pour into 1 pt. screw-top jar

- 1/2 cup water

Sprinkle onto the liquid

- 1/4 cup flour

Cover jar tightly and shake until mixture is well blended. Slowly pour one-half of the mixture into the sauce pot, stirring constantly. Bring to boiling. Gradually add only what is needed to remaining flour-water mixture for consistency desired. Bring to boiling after each addition. After final addition, cook 3 to 5 min. longer.

Melt in a small skillet **1 tablespoon butter** remove from heat.

Blend in **1/2 teaspoon paprika** Stir in **1 tablespoon water**.

Immediately add to liquid in sauce pot, stirring until well blended. Pour this sauce over meat.

Serve immediately.

6 to 8 servings.

Variations

-- Goulash with Caraway Seeds (Gulyas Komenymaggal)

Follow recipe; add 1 teaspoon caraway seeds with other seasonings.

-- Goulash with Garlic (Gulyas Foghagyavaal)

Follow recipe; decrease onion to 3/4 cup. Combine onion and green pepper with 1 clove garlic, minced.

-- Goulash with Potatoes (Gulyas Burgonyavaal)

Follow recipe; use a 4-qt. sauce pot or kettle. About 1/2 hr. before end of cooking time, add 6 medium size (2 lbs.) potatoes, washed, pare and quartered.

-- Goulash with Tomatoes (Gulyas Paradicsommal)

Follow recipe; substitute 1 cup (one-half 1-lb. can) tomatoes, sieved for one-half of the beef broth.

-- Goulash with Carrots (Gulyas Sargarepavaal)

Follow recipe; about 1/2 hr. before end of cooking time, add 4 medium-size carrots, washed, scraped or pared and cut into 1/2 in. pieces.

HUNGARIAN GOULASH

1 pound beef cut into 1" or smaller chunks
1 medium onion chopped
Paprika
Salt and pepper

Brown meat in fat (bacon fat is great) or oil. Remove the meat.
Brown onion in oil; put meat back in with the onion.
Sprinkle paprika to finely coat meat. Add a little pepper and salt to taste.

Cover with Beef or Chicken Broth.

Simmer 30 minutes. Taste and add spices if needed.

Continue cooking until tender.

Add flour/water paste to thicken. That's it!

serves 4 to 5

Note: Some people add sour cream at the end.

CHICKEN PAPRIKOSH

1 Chicken, cup up
1 Clove garlic

1 Onion
Tomato Paste

Roll chicken in flour with pepper & salt added. Brown in oil or fat.
Remove chicken; brown onion/garlic in oil. Return chicken to pan.
Shake paprika over chicken (about 1 teaspoon).
Cover with water or broth. Add 4 tablespoons tomato paste.
Simmer until done (about 1/2 hour).

Have enough sauce to spoon over and serve with rice.

serves 5

*** If not spicy enough, add more paprika.*

Traditional Hungarian Recipes

NOODLES WITH ALMONDS

(Mandulas Metelt)

Noodle desserts are a big favorite.

Noodles

2 whole eggs

2 egg yolks

1 1/2 cups ground almonds

1 teasps. confectioners' sugar

1 teaspoon vanilla sugar

Flour

1 quart milk, heated

Cream

5-1/2 tablespoons butter

1/2 cup confectioners' sugar

1/2 cup plus 3 Tbls. flour

6 egg yolks

4 egg whites, beaten

a pinch of salt

Butter for greasing pan

Prepare the noodles: Mix the whole eggs, egg yolks, ground almonds, confectioners' sugar, vanilla sugar and as much flour as it takes to make a stiff dough. Knead thoroughly. Roll dough until thin and cut into fine noodles. Let noodles dry.

Cook noodles in hot milk. Let come to boil once, then drain, reserving the milk. Set noodles aside.

Prepare the cream: Add butter, confectioners' sugar, and flour gradually to the reserved pot of milk. Stir continuously over low heat until mixture becomes smooth and thick.

Let cook, then blend in egg yolks, beaten egg whites, salt, and the noodles. Mix well, put in a buttered baking pan, and bake in a moderate oven for about 1 hour, until crisp and golden brown.

Note: Almond noodles can be served hot with a rum-caramel sauce.

Traditional Hungarian Recipes

NOODLES WITH NUTS

(Dios Metelt)

Insure your future as a culinary artist by topping off a gay, light meal with this hearty noodle dessert. It's satisfying and delicious in the best Hungarian tradition.

Prepare and cook Noodles.

Meanwhile, mix together and set aside

1 cup (about 4 oz.) finely chopped walnuts

1/3 cup confectioners' sugar

Place the drained noodles into a bowl and toss lightly with a mixture of

2 tablespoons butter, melted

1 teaspoon lemon juice

1/2 teaspoon grated lemon peel

Carefully stir noodles with a fork until ingredients are well blended.

Top each serving with some of the walnut-sugar mixture.

6 to 8 servings.

The following variation was served at "A Night in Transylvania"

NOODLES WITH POPPY SEEDS

(Makos Metelt)

Follow the above recipe. Increase melted butter to 1/4 cup. Substitute 2/3 cup (about 3 oz.) freshly ground poppy seeds for walnuts.

Traditional Hungarian Recipes

HONEY CAKE

(Mezeskalacs)

2 cups honey	Dash of Cinnamon
2 whole eggs	1/2 ounce cloves, ground
2 egg yolks	1 tablespoon shortening
1/4 cup sugar	Flour for dusting
2 cups sifted flour	2-1/2 ounces slivered or julienned almonds
1 teaspoon baking soda	
1/3 ounce cardamon, ground	

In a large saucepan, warm the honey. Mix in eggs, egg yolks, sugar, flour, baking soda, cardamon, cinnamon, and cloves. Blend thoroughly.

Grease a baking pan with shortening, dust it with flour, and pour in the mixture. Sprinkle the top with almonds and bake for 30 minutes in a moderate oven.

Traditional Hungarian Recipes

HUSSAR'S KISSES

1/2 cup butter or margarine
1/4 cup sugar
2 egg yolks
2 teaspoons lemon juice
1/2 teaspoon grated lemon rind
1-1/2 cups all-purpose flour (do not sift)
2 egg whites, lightly beaten
1-1/4 cups ground or grated blanched almonds (walnuts or other nuts may be substituted)
apricot or plum jam or canned leckvar (poppy seed) filling

Cream butter and sugar until light. Add egg yolks, lemon juice, and lemon rind; mix well. Thoroughly blend in flour. Refrigerate dough 2 hours.

Using teaspoon of dough for each cookie, form into 1-inch balls. Dip in egg white; roll in nuts. Place 1 inch apart on ungreased cookie sheets. Indent top of each cookie with your thumb to form small hollow. If using leckvar, fill hollows with 1/2 teaspoon filling before baking. Bake in preheated 375 F oven 10 minutes or until lightly browned. Remove from cookie sheet; if using jam, fill hollows now. Allow to cool on rack. Makes 2-1/ to 3 dozen cookies.

Traditional Hungarian Recipes

GYPSY JOHN

(Rigo Jancsi)

This dessert is named after a gypsy who must have had quite a sweet tooth! Very rich and chocolaty!

chocolate cake

1 cup cake flour	1/4 cup unsweetened cocoa
1 teaspoon baking powder	1/4 teaspoon salt
3 large eggs	1 cup sugar
1/3 cup water	1 teaspoon vanilla

chocolate filling

10 squares semisweet chocolate	
2 cups heavy cream	2 tablespoons rum

chocolate icing

1/4 cup light corn syrup	2 tablespoons hot water
2 tablespoons butter	1 6-ounce pack semisweet chocolate bits

Sift together flour, cocoa, baking powder, and salt twice; set aside.

Line jelly-roll pan with waxed paper; grease.

Place eggs in small mixing bowl. Beat with electric mixer 5 minutes or until thick and lemon-colored. Slowly beat in sugar, tablespoon at a time. Mixture will become very thick. Transfer to large mixing bowl.

Beat in water and vanilla. Slowly add flour mixture; beat until smooth. Pour into prepared pan, spreading evenly to corners. Bake in preheated 375 F oven 12 to 15 minutes or until cake tests done.

Loosen from pan. Turn out on rack; remove waxed paper. Invert; cool completely.

(recipe continued on next page)

Traditional Hungarian Recipes GYPSY JOHN continued

Combine chocolate, broken into pieces, and cream in heavy sauce pan. Heat slowly, stirring constantly, until chocolate melts. Transfer to medium-sized mixing bowl. Stir in rum; chill 1 to 2 hours. Beat with electric mixer until stiff and thick.

Cut cake in half crosswise. Place 1 piece of cake on small cookie sheet. Top with Chocolate Filling; spread to form even layer 1 1/2 inches thick. Top with remaining cake layer. Chill at least 1 hour. Prepare frosting. Combine corn syrup, water and butter in small saucepan. Bring to boil; cook until butter melts. Remove from heat. Add chocolate bits; stir until chocolate melts. Cool to room temperature. Spread over top of cake. Chill until frosting sets.

Cut cake into 12 squares; arrange on decorative plate.
Makes 12 servings.

Traditional Hungarian Recipes

STRUDEL

(Retes)

The pride of Hungarian cooks! A papery thin dough--whether complemented by tart green apples, tiny black poppy seeds, crunchy walnuts or bright red cherries--Strudel is the "king" of pastries in Central Europe.

Generously butter a 15-1/2 x 10-1/2 x 1 in. jelly roll pan.

Use Phyllo dough from the frozen food department and proceed as follows:

On a counter top or table, spread pastry cloth and sprinkle generously with flour. Place dough onto center of cloth and if necessary sprinkle dough with flour to roll or spread dough into a rectangle 1/4-to 1/8-thick. Roll or spread dough until it is paper thin or as directions indicate on phyllo package. Allow about a 2 in. overhang on all sides.

Sprinkle butter over dough and cover with the filling.

For Rolling: Beginning with the narrow end, grasp the cloth with both hands; slowly lift cloth and fold over a strip of dough about 3 in. wide. Brush off excess flour from the roll; cut roll into halves and place onto pan. Brush top and sides of Strudel with a slightly beaten egg.

Bake 350 F 35 to 45 minutes, or until Strudel is golden brown. Remove to cooling rack. Sift over top of Strudel **2 tablespoons confectioners' sugar.**

Cut Strudel into 2-1/2 in. slices and serve warm or cooled.

Note: The perfect Strudel is crisp and flaky.

(Recipes for Strudel Fillings continued on next page)

CHERRY FILLING (Meggy Toltelek)

Set a large sieve over a bowl and empty into it the contents of **2 No. 2 cans sour, red pitted cherries (about 3-1/2 cups, drained)** Set cherries aside to drain off liquid. (Liquid is not used) Once drained, place cherries between layers of absorbent paper and gently pat to remove excess liquid.

Blanch and toast **3/4 cup (about 1/4 lb.) almonds**. Chop almonds and combine with **1 to 1-1/4 cups sugar** and **1/2 teaspoon cinnamon**. Set almond mixture aside.

Sprinkle evenly over the Strudel dough **1/4 cup melted and cooled butter** and **1/2 cup fine, bread crumbs**. Spoon cherries and the almond mixture evenly over the bread crumbs. .

POPPY SEED FILLING (Mak Toltelek)

Mix together and set aside **1/2 lb. (about 2-1/2 cups) freshly ground poppy seeds; 1 cup sugar; 1/2 cup raisins; 2 teaspoons grated lemon peel**.

Sprinkle **1/2 cup butter, melted and cooled** on dough and spoon poppy seed mixture over butter.

APPLE FILLING (Alma Toltelek)

Wash, quarter, core and pare **4 medium cooking apples**. Cut into **1/8 in. thick slices** and set aside.

Sprinkle over dough **1/2 cup butter, melted & cooled, and 1/4 cup fine bread crumbs**. Cover crumbs with the apple slices and **1/2 cup raisins**. Sprinkle over apples and raisins a mixture of **1/2 to 3/4 cup sugar** and **1 teaspoon cinnamon**.