DINING AND WINING IN OLD RUSSIA

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RECIPES OF SOME OF THE DISHES MENTIONED IN THIS SECTION

Pashtet of Liver

Ingredients:

1 calf's liver
Soup greens
2 bay leaves
2 eggs
¼ loaf of white bread (small loaf)
¼ lb. of bacon

Boil the calf's liver with the soup greens and the bay leaves and the bacon until tender. Then grind liver and bacon and onions (from the soup greens), salt and pepper to taste. Soak bread in water first cutting crust off, squeeze it dry and add to the liver together with the eggs; force the mixture through a strainer, add two cups of the stock in which the liver was cooked, place in buttered baking dish and bake in a moderate oven for 20-25 minutes. Serve cold.

Moscow *Selianka*

Ingredients:

2 lbs. of sauerkraut
1–1½ lbs. of meat (veal, ham, chicken; left-overs can be used)
1 onion
¼ lb. of butter
2 dill pickles
a few olives and a few mushrooms, either fresh or pickled
1 tablespoon of sugar
Salt and pepper to taste

Cook sauerkraut in several waters, until tender, then add sugar and cook for 5 more minutes. Drain sauerkraut and add it into frying pan where the onion chopped fine had been browned

in 1 tablespoon of butter, add the rest of butter, leaving enough to butter a baking dish, and let simmer for a few minutes. Place half of the sauerkraut in the baking dish, then the meat cut in slices, as well as sliced dill pickles, mushrooms and olives, then the rest of the sauerkraut and top with the rest of the dill pickles, mushrooms and olives. Brown in the oven and serve hot.

Selianka En Casserole

Ingredients:

2 lbs. of sauerkraut
1 or 1½ lbs. of filet of sole or halibut
¼ lb. of butter
1 onion
2 dill pickles
a few olives and a few mushrooms, either fresh or pickled
1 tablespoon of sugar
Salt and pepper to taste

Prepare sauerkraut as in Moscow *Selianka.* Fry filets of fish in butter together with the onion chopped fine. Place half of the sauerkraut in dish that can be served on the table, add the filets, etc., just as the other recipe. Brown in moderate oven and serve hot.

Mushrooms Fricassé

Ingredients:

1 lb. of mushrooms
½ a lemon
¼ lb. of butter
1 cup of stock
2 yolks of egg
1 tablespoon of flour
Salt and pepper to taste

For *Friekadelen*

¼ lb. of chopped meat
4 slices of white bread without the