

THE BALTIC STATE TECHNICAL UNIVERSITY COOKBOOK

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RECIPES FROM FRIENDS

Cold Borsht

canned beets in some vinegar (if unavailable boil some beets
in vinegar so they don't turn gray)

cucumbers cut small

onions cut small

parsley

hardboiled egg

cooked potatoes (optional)

sour cream

1. Grate beets coarsely, put into soup bowls
2. add the rest of the ingredients into the soup bowls
3. add beet juice, thinned with water to taste
4. add a spoonful of sour cream
5. eat

Apple Cake

1. cut up 2 lbs apples (sour/green)
2. add cinnamon
3. beat two eggs (w. sugar?)
4. add 1/2 tsp of baking soda and lemon
5. 1 cup of flour
6. put in the apples, pour batter over them, and bake.

Canned veggies

- 3 kilos tomatoes
- 1 kilo peppers
- 1 kilo onions
- 1 kilo carrots
- herbs
- 1 cup oil
- 100 grams vinegar
- 1. cut up veggies
- 2. add oil and herbs
- 3. boil 15 minutes
- 4. vinegar at the end

Pie crust

- 1 stick of margarine
- 1/2 cup sour cream
- baking powder
- 2-3 cups of flour
- knead into a ball
- put into the refrigerator 3 hrs or freezer 1 hr
- roll out, 1 centimeter thick

STUDENTS' FAVORITE RECIPES

The Biscuits with Nuts

- One glass of the flour;
- one glass of the nuts;
- a half of a glass of the sugar;
- 200 gr of the butter;
- three yolks.
- One tablespoon of the sugar powder.

First you should rub the nuts. Then mix the nuts with the sugar and after that with the flour, yolks and butter. You should rub this mixture until it would become elastic. Then roll the dough into the layer which thickness must be one centimeter. After that you should cut different shaped pieces from the dough. That's all!

You should bake the biscuits in the oven for 10-15 minutes at a temperature of 250-260 degrees.

The Best Snack in the World

In my opinion the best snack in the world is an apple cake with tea. It is really delicious for me and very fast to prepare. Take three eggs and mix them with a glass of sugar. Add a glass of flour, mix it again and at the end add pieces of apples to the mixture. Bake the cake in the oven for 20-25 minutes at a temperature of 250 degrees above zero.

Cooking

This dish consists of two parts: a dough and a cream. To make the dough you should take a pound of flour, mix it with three ounces of sour cream, add about two ounces of sugar, some salt. If the dough is dry, add some boiled water to make it softer (how much depends on your taste). Then put this mixture in a frying pan. There is no need to grease it with butter: butter is too good to waste in this way. Don't forget: "A watched pot never boils." So put the frying pan inside the oven, take your favorite book and read it till you smell that the dish is ready. But don't hurry to turn the fire off--let your pie get well fried. In about five minutes you can take it out of the oven. Now let it cool.

It's time to make frosting for your cake. Take five ounces of sugar, two tablespoons of sour cream, three eggs, half a teaspoon of salt, peach jam (about two tablespoons), add some tomato sauce. And don't forget three (better four) teaspoons of vinegar. You probably should add some nuts, grasshopper feet or fly

wings and some other products that you don't need anymore. Mix it well and put it in your fridge for 20 minutes.

After that put the frosting on your cake and the dish is ready. Now you can throw it away (if you don't want to get poisoned) with the frying pan, because it's much easier to buy a new one than to clean this one. All rights reserved.

My Favorite Snack

I'm not in the habit of eating in smart restaurants because they are far beyond my means and therefore I'm inclined to make huge hamburgers which I fill with steak, cheese, and all food-stuff which I have in my refrigerator.

First I take a bun, cut it in two pieces, put in two sausages (or steak), some cheese, cucumbers, tomatoes and pour some ketchup on the bun. After that I put this snack in the toaster and wait three or four minutes. Finally I eat it and drink some tea or Coca-Cola.

Pancakes

If you want to cook pancakes you have to crack 2 or 3 eggs and mix them with three glasses of water. Then sprinkle 1 tsp of sugar and 1/2 tsp of salt. Then pour 500 grams of flour and mix all of it thoroughly.

Take a pan and heat it. Grease it with butter. Then take a small ladleful of batter and pour it on the pan. Turn it when one side is fried. You can eat pancakes with sour cream, jam or something else.

My Favorite Recipe

You have to butter a slice of bread, to sprinkle it with split nuts (walnuts are best), to spread some jam on it and to cover it with a beaten egg white. So, when you put it into a microwave take it out some minutes later and try it, you'll get great satisfaction.

The Recipe for my Favorite Dish

My favorite dish is called "Smearnik" ("Sour Creamer")

Ingredients needed for Batter

1 glass of sour cream

1 glass of flour

1 glass of sugar

2 eggs

1/2 teaspoon of baking soda slaked with vinegar

Break the eggs into a bowl, beat them up and add sugar. Mix them thoroughly together till the sugar will dissolve completely. Then add sour cream and mix it again. After that add flour to the mixture little by little, stirring constantly. Then take half a teaspoon of baking soda, slake it with vinegar, put it into the batter and stir the mixture. If you like you can also add walnuts (or any other chopped nuts) and cocoa. Oil the baking pan with butter and put the batter into it. Then you can bake it. When the cake is done let it cool and take it out of the pan. Also you can cut it into halves, spread some frosting or jam on the lower layer and put the halves together. Besides you can decorate it on top just as you like. After that the cake is ready.

My Favorite Snack

When I am hungry and it's not time for me to have dinner I often prepare a beetroot salad. If I have boiled vegetables I can prepare it very quickly. It is very convenient to do because there is not an exact formula for preparation. As for me, I usually put boiled beetroots, carrots and potatoes in the salad. Other ingredients I choose from products I can get at the moment: boiled meat or sausage, ham, pickles, or tomatoes, sauerkraut, salt fish, preserved mushrooms (marinated and salted), green peas and so on. I cut up vegetables and meat (or ham, sausage, fish) into small pieces, add sunflower oil or mayonnaise and mix all the ingredients together. If they are not salty, I add some salt.

There is another method of preparing this snack. I grate beetroots and add mayonnaise, also sometimes I put in garlic or grated nuts that give the salad a very pleasant taste.

Honey Cake

You have to take three fourths of a glass of sugar with two eggs. Then you should warm four tablespoons of butter and add it to the blend. Warm the two tablespoons of honey with a teaspoon of baking soda in a small metal pot. Do not boil it for a long time. Then mix everything adding two glasses of flour. Divide into two or three parts and bake them. Smear each part with cream of butter and condensed milk. Douse cake with hot chocolate. Have a nice tea!

The Recipe of Pizza

It seems to me that the best way to eat tasty and quickly is to cook a pizza. If you are hosting your friends or you want to have dinner with your family, you should cook a pizza and no problems! You can use all the products you have at home, and your pizza will be wonderful. But I want to suggest you a classic recipe of pizza.

Brush pizza made with any unsweetened dough, generously with olive oil, and tomato sauce. Arrange one large sliced tomato, six thinly sliced mushrooms, three slices of finely shredded ham, and one small, thinly sliced red pepper on top of pizza sauce. Sprinkle on one cup of grated cheese, garnish with green olives or something else. Place on the center shelf of a preheated hot oven 200 c and bake for 45 minutes or until pizza crust has browned and cheese is golden and melted.
So it's very simple and I speak frankly very tasty.

Pancakes with apples

I'd like you to taste this dish. It's easy to cook and very tasty. You must take three eggs, a teaspoon of sugar, salt and a glass of milk. All these ingredients have to be mixed and after you must add 200 grams of flour and beat this mixture up with 300 millilitres of milk. Then bake one side of the pancake and put an apple filling on the baked side. Close up the pancake and fry it.

How to cook apple filling

Clean the apples from peel and pith. Then slice them and put into the frying pan or into the pot adding a tablespoon of sugar, lemon juice and some cinnamon. After that braise it stirring a little and, please don't make possible for filling burn slightly.

Salad

8 potatoes
1 carrot
1 onion
1/2 apple
4 eggs
1-2 pickles
1 can of green peas
300 g sour cream

Boil potatoes and carrot, put in refrigerator. Shell hard boiled eggs.
Cut everything up, add peas and sour cream. Mix. Put in bowl with dill or parsley.