



Recipes for the Feast of St. Martin of Tours – Nov. 11

Hungarian Goulash

from www.cookingwithmaryandfriends.com

- 1 lb stew beef, cut into small pieces
- 1 onion, coarsely chopped
- 1 clove garlic, minced (optional)
- 1 tbsp. sweet Hungarian paprika
- 1 tsp. thyme leaves
- 1 bay leaf
- ½ tsp each salt and pepper
- 1/4-1/3 cup flour
- ½ cup red wine
- 1 cup beef broth

Method

Preheat oven to 350 degrees. Spray with cooking spray, or lightly grease, a 9 x 9-inch covered casserole dish.

Add cut stew beef, onion, garlic, paprika, thyme leaves, salt, and pepper to casserole dish. Sprinkle flour over all and stir to coat. Stir in wine and beef broth; cover and bake in 350-degree oven for 1 1/2 to 2 hours or until beef is very tender stirring once or twice during baking time.

Hungarian Noodles and Cabbage

www.foodgamsrecipes.com

- 1 tablespoon salt
- 4 cups finely shredded cabbage
- 1 cup finely sliced onion optional
- 4 tablespoons butter
- 2 teaspoons sugar
- 1/4 teaspoon pepper
- 3 cups cooked egg noodles broad, drained

Instructions

1. Heat the oven to 350. Mix the salt and cabbage together. Squeeze out as much liquid as possible.
2. Toss the cabbage, butter, onions, sugar and pepper. Place on a baking tray and place into preheated oven for about 30 minutes. Add the noodles and toss to blend thoroughly.

Hungarian Summer Squash with Dill

www.mygourmetconnection.com

- 3 medium zucchini, about 1-1/2 lbs
 - 2 tablespoons butter
 - 1/2 cup onion, chopped
 - 1 tablespoon flour
 - 2 tablespoons milk
 - 2 tablespoons sour cream
 - 2 tablespoons white wine vinegar
 - 1 tablespoon fresh dill, finely chopped
 - Salt and freshly ground black pepper
1. Coarsely grate the zucchini using the largest holes on a box grater.
 2. Place in a colander, toss with a little salt and set aside to drain while you make the roux.
 3. Melt the butter in a large frying pan over medium heat. Add the onion and sauté until soft and translucent, 3 to 4 minutes.
 4. Sprinkle the flour over the onion and stir to combine with the butter. Continue cooking, stirring often, until the flour develops a pale golden color.
 5. Whisk in the milk and cook until the mixture thickens to a creamy paste.
 6. Add the zucchini, combine well and continue cooking for 5 to 7 minutes, stirring often.
 7. Once the liquid given off by the zucchini has combined with the roux to form a light sauce, stir in the sour cream and vinegar.
 8. Add the dill, combine well and season to taste with salt and pepper.
 9. Transfer to a serving dish and garnish with a little extra dill if desired.

Hungarian Shortbread

www.saveur.com

- 2 cups flour, plus more as needed
- 1 tsp. baking powder
- 1/8 tsp. fine salt
- 1/2 lb. unsalted, uncultured butter (like Straus), plus more for pan, at room temperature
- 1 cup sugar
- 2 egg yolks
- 3/4 cup raspberry jam

Instructions

1. Using a sieve over a bowl, sift together flour, baking powder, and salt; set aside. Cream butter in a large bowl, using a hand mixer on high speed, until fluffy, about 2 minutes. Add sugar and egg yolks; mix until sugar is dissolved and mixture is light, about 4 minutes. With mixer on low speed, slowly add flour mixture; mix until dough just begins to come together, about 1 minute.
2. Turn dough onto a lightly floured surface; bring it together with your hands. Divide dough in half and form 2 balls. Wrap each ball in plastic wrap; freeze for at least 30 minutes or up to 3 hours.
3. Arrange an oven rack in center of oven; heat to 350°. Grease a 10" springform pan with butter. Remove a ball of dough from freezer, unwrap, and grate, using the large holes of a box grater, directly into prepared pan. Gently pat grated dough to even it out. Spread jam evenly over dough, leaving about a 1/2" border around edges. Grate remaining dough over jam layer; pat gently until surface is even. Bake until light golden brown, about 25–30 minutes. Let cool completely in pan, on a rack, before cutting into wedges.

