German-Russian Recipes

Original recipes of some of the best German-Russian dishes from Eureka, South Dakota appear in this issue. These recipes were earlier published in October 1960 in the American Magazine. Some information about how the recipes were selected by a national magazine is provided by Theodore Straub, formerly of Eureka, but who now resides in San City, Arizona.

"A card appeared at the desk of the editor of the Northwestern blade newspaper in Eureka from the publicity department of the State of South Dakota from the American Magazine, requesting recipes of native dishes prepared by a Ladies Aid or such non-professional catering group.

"I was given the card since I had been appointed chairman of the Pioneer Festival, with a planned banquet for the Senior Citizens. The food to be served was borscht and kuchen.

"I advised the American of such and on the designated period, Don Eddy, writer for the magazine, arrived in Eureka several days in advance. He requested that I arrange with good cooks to offer their recipes, plus demonstrate the actual preparation of same in their homes.

"The above was accomplished, followed by a fine story in the October issue of The American which was followed with a box enclosure with the following, 'Anyone interested in the Eureka recipes, write American Magazine.'

"The last report on the request was 2,300 from all parts of the U.S.A. After persons had tried same, and some possibly not coming out as expected, wrote to numbers of the Eureka contributors asking for advice.

"The story appearing in the magazine was a fine article, most pleasing and very complimentary to Eureka and the people of Eureka confirmed by having eaten at several homes while picking up the recipes."

Kathrina Scherie's Hot Potato Salad

1 tsp. shortening
1 large-chopped onion
3 tbsp. vinegar
1 medium-sized boiled potatoes
1/4 tsp. sugar
Salt and pepper to taste
1 cup water

Method:

Pour oil into a saucepan. Brown the onions, but don't blacken them. Add vinegar, potato water, and sugar, and bring to a boil. Reduce heat, add the sliced potatoes, and simmer 10 to 12 minutes. Don't let potatoes turn brown, crisp, or break up. The idea is to let them absorb the pungent seasonings without losing their integrity.

Minnie Keim's Kuchen

2 cups milk
4 cup sugar (or shortening)
3 eggs
2 tbsp. salt
2 tsp. sugar
4 cup flour (add more as needed)
1/2 cup sugar
1/2 cup lukewarm water

Method:

Dissolve yeast and sugar in lukewarm water. Scald milk. As it cools, add shortening. When cool, stir in eggs and salt. Add flour and mix well. Add water with yeast and sugar. Mix to an elastic dough, adding as much as necessary (I cup won't hurt) to make it soft and pliable. Set in warming oven for 45 minutes. (This is a good time to make the filling.)

After 45 minutes, knead the dough and put it back in warming oven for 30 minutes. Knead down again, place on well-floured board, and roll to thickness of about 1/4-inch (not thin). Line greased cake tin, bringing dough about three-fourths of the way up the sides. Brush with melted shortening and place in warming oven for 1/2 to 1 1/2 hours, or until pasture is raised.

Filling:

You may use any kind of fruit, remembering to add plenty of sugar if fruit is uncooked. A wonderful tangy blend is 1/4 scalded rhubarb and 1/4 raisins. Or you may use prunes, cooked and pitted. Another elegant combination is 1/4 cup cottage cheese blended with 1 tbsp. sweet or sour cream. 1 egg and 1/4 cup sugar. Our favorite is made of every part of butter, sugar and peanut butter, in a round walnut

Granda Straub's Fleischkehla

Ingredients for filling:
1/2 lb. ground pork
1/4 lb. ground beef
1 egg
1 onion, chopped fine
1 tsp. salt
1/2 tsp. pepper

Add enough cold water to make it soft, mix well, and prepare:

Ingredients for the twinkets:
1 tbsp. sugar
1 tsp. salt
2 eggs
1/2 cup thick sour cream
1/4 cup sour milk
1/4 cups sifted flour
1 heaping tsp. baking powder
3 dashes nutmeg

Method:

Mix into a dough, adding flour as needed to keep it from getting sticky. Roll out on floured board until as thin as possible (one-eighth inch or less), adding flour as needed. With sharp knife, cut into squares about four to six inches each way. Place a roll of the meat mixture in each square, fold the dough over it, pinch down the edges and seal it. Place in deep fat (French fry), turning carefully. It is done when the blankets are golden-brown.

Borscht

1/4-lb. beef Shank meat cut in chunks
1 large bone (don't omit this)1/4 cup chopped onion
1 cup shredded cabbage
6 bay leaves2/2 cups diced potatoes1/2 cups cooked rice1 1/2 cups chopped parsley and dill2 tbsp. salt1 tsp. pepper

Method:

Add above ingredients to one gallon of water. Boil slowly (just above simmering) for at least three hours. Then add 1 can of tomatoes and 1/4 cup sour cream. Centrally