



# POLISH *- your -* KITCHEN

*A book of memories*



EASTER EDITION

*by Anna Hurning*

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# INTRODUCTION

*My Dear Hungry Friends,*

*Polish Your Kitchen: A Book of Memories, Easter Edition is my third cookbook. In each book, I attempt to bring the traditions of Polish cooking closer to the readers who remember the dishes from their family home. The ones that bring back the moments when you had them last. Those that make you smile. Those that remind you of your mom's kitchen, your aunties' or grandmothers' cooking and those that you don't even know the names of any more.*

*This book is all about Easter, particularly Easter as it was celebrated in my home. Even though the celebrations of this Christian holiday are similar all around the World, us Poles do it just a bit differently. Even though, as I've mentioned, I will be talking about the traditions celebrated in my home, it's safe to say that they are similar to Easter celebrations in many homes all around Poland.*

*Before we get to cooking, I would like to talk to you about some of the specific traditions observed in Poland and their meaning. Some of them are deeply rooted in our identity as Christians, but also are a result of what Poland went through in history.*

*I hope this book brings some forgotten traditions back into your home and that you continue to explore your Polish heritage and the traditions of your Polish roots.*

*With love,  
Anna*



POLISH EASTER



# POLISH EASTER

## *Lent*

Lent is the period preceding Easter, in Poland referred to as "the Great Fast" (Wielki Post). It starts on Ash Wednesday, almost a full week after Fat Thursday and Shrove Tuesday (Ostatki) when Poles indulge in food and play for the last time. Fat Thursday means making your own donuts (pączki) and angel wings (faworki or chrust) – a thinly rolled-out pastry dough, fried, sprinkled with powdered sugar – and eating as many as you wish, guilt free. And we do. You will see links to all the favorite donut spots and Poles leaving with boxes of donuts to share with their families, co-workers, and friends.

I remember this time from when I was little; my grandma would make a few batches of the sweet pastry and we could eat all we wanted. I loved that time spent in the kitchen. It meant that we are getting closer to the end of winter and we can start looking forward to spring and Easter.

I often associate different foods with each season: pączki and faworki with the end of winter, fresh Polish sausage and żurek with Easter, sorrel soup with spring, pierogi with Christmas. The smell alone defines the holiday, as it fills the home with the familiar aroma of each season.

The traditions connected with Shrove Tuesday in Poland, known as ostatki or śledzik – "a little herring" – are also worth mentioning. This is the last day of carnival, last day to eat, drink, celebrate and have fun. After this, Christians are expected to abstain from eating meat, drinking alcohol & dancing. On this last day before lent, restaurants & bars will serve herring, and offer great fun.

When I was little, the Catholic church was a lot more strict about abstaining from eating meat during lent, and now it has become more of a personal choice. We observed meatless Fridays at home, and I remember looking forward to having fried fish with sauerkraut slaw, fruit-stuffed pierogi, herring with sour cream or pierogi leniwe garnished with buttered breadcrumbs.

I'm not sure if everyone was always as excited about eating as me in my family. I just loved watching it being made, and couldn't wait to taste everything, meatless or not.

## *Holy Sunday*

Holy Sunday, also known as Palm Sunday (Niedziela Palmowa), is one week prior to Easter Sunday. Back in the day, people would spend a great amount of time and effort making their own palms following traditions going back generations. They can get quite elaborate and beautiful. The art of making palms was something to be proud of, and often, even now, some cities in Poland host palm competitions for the tallest or the most beautiful palm made. They can get up to several yards in height. They can be made from grass and flowers dyed into rich colors, pussy willows, boxwood and juniper branches, spikes (ears) of wheat or rye, tied with ribbons. Colorful palms would accompany church-goers and blessed palms would then decorate the Easter table. We had a few at home; they would be carefully stored all year and pulled out before Easter to decorate our table again.



EASTER SUNDAY







# DEVEILED EGGS

*-Taja faszerowane-*

PREP TIME: 20 MINUTES

Eggs stuffed with a variety of typically Polish ingredients, like horseradish, pickles or beets. The variety in each home can be quite vast.

*Try my suggestions or come up with your own.*

## HERB DEVEILED EGGS

### *Ingredients:*

- » 6 eggs + 1 Tbsp of salt
- » 3-4 Tbsp of mayonnaise
- » ½ tsp of salt
- » Pinch of pepper to taste
- » 1 tsp each of fresh dill, parsley, and thyme (or other favorite herbs)

### *Instructions:*

Place eggs in a pot and cover with cold water, add salt (to promote easy peeling). Boil for 7 minutes (from the time the water starts boiling). Drain and fill pot with cold water for the eggs to cool.

Peel eggs and cut in half. Take out yolks and place in a shallow, medium mixing bowl. Mash yolks with a fork. Add mayo, salt, pepper, and herbs. Mix until combined. Taste and add salt and/or pepper, if needed.

With a teaspoon, fill the egg whites with yolk mixture. Decorate with dill or other herb pieces. Refrigerate until ready to serve.

## PICKLE DEVEILED EGGS

### *Ingredients:*

- » 6 eggs + 1 Tbsp of salt
- » 2 Tbsp of mayonnaise
- » ½ tsp of salt
- » 2-3 pickles
- » 1 tsp of green onions (optional)

### *Instructions:*

Follow the first step from the recipe for herb deviled eggs.

Peel eggs and cut in half. Take out yolks and place in a shallow, medium mixing bowl. Mash yolks with a fork. Add mayo, salt, pepper, and green onion. Mince the pickles and drain the juice. Add to yolk mixture. Mix until combined. Taste and add salt and/or pepper, if needed.

With a teaspoon, fill the egg whites with yolk mixture. Decorate with green onion pieces. Refrigerate until ready to serve.

## HORSERADISH DEVEILED EGGS

### *Ingredients:*

- » 6 eggs + 1 Tbsp of salt
- » 3 Tbsp of mayonnaise
- » ¼ tsp of salt
- » Ground pepper
- » 1 Tbsp (or more) or prepared horseradish

### *Instructions:*

*Follow the first step from the recipe for herb deviled eggs.*

*Peel eggs and cut in half. Take out yolks and place in a shallow, medium mixing bowl. Mash yolks with a fork. Add mayo, salt, a pinch of black pepper, and horseradish. Mix until combined. Taste and add more horseradish, if you like it spicy. Add salt and/or pepper, if needed.*

*With a teaspoon, fill the egg whites with yolk mixture. Decorate with a herb of choice. Refrigerate until ready to serve.*

## RED BEETS DEVEILED EGGS

### *Ingredients:*

- » 6 eggs + 1 Tbsp of salt
- » 2 Tbsp of mayonnaise
- » ¼ tsp of salt
- » 1-2 small, cooked beets (canned OK)
- » ¼ tsp of sugar
- » A squeeze of lemon

### *Instructions:*

*Follow the first step from the recipe for herb deviled eggs.*

*Peel eggs and cut in half. Take out yolks and place in a shallow, medium mixing bowl. Mash yolks with a fork. Add mayo, salt, and sugar. Shred cooked beets on the smallest hand veggie shredder (or finely mince in a food processor) and drain the juice. Add to yolk mixture. Mix until combined. Add a squeeze of lemon. Taste and add more salt, if needed.*

*With a teaspoon, fill the egg whites with yolk mixture. Decorate with a herb of choice. Refrigerate until ready to serve.*



# COLD-CUT PLATTER

*- Talerz wedlin -*

PREP TIME: 10 MINUTES

*Many families prepare homemade cold-cuts as a special treat for Easter. Some people take this very seriously and start brining and smoking pork belly, hams or loins weeks ahead. Some families choose to serve roasted cold-cuts.*

*They can also be prepared earlier, cooled and cut right before serving.*

*The variety will depend on the imagination of the home chef.*

## *Ingredients:*

- » Lettuce leaves
- » Sliced chicken galantine (pg. 47)
- » Sliced roasted pork butt (pg. 41)
- » Sliced pork belly roll (pg. 43)
- » Sliced prune-stuffed pork loin (pg. 49)
- » Sliced chicken or turkey pâté (pg. 55-57)
- » Alternatively, store-bought sliced cold-cuts, e.g. ham, turkey, salami, pastrami, etc.

## *Instructions:*

*Place leaves of lettuce on a large plate then arrange slices of cold-cut on top of lettuce.*



# ROASTED PORK BUTT

## - *Pieczona karkówka* -

YIELDS: 10-12 SERVINGS | PREP TIME: 10-15 MINUTES | COOK TIME: 90 MINUTES

*Pork butt (karkówka) is butchered a bit differently here in Poland. The roast is normally around 3-4 lbs / 1.5-2 kg with heavy marbling. We spice it with lots of garlic and dried marjoram. This version will be cooked ahead, then cooled and thinly sliced to be enjoyed as a cold-cut. A hot version served as a dinner roast is also common and worth trying.*

*You will find my recipe in the Sunday Dinner section of this book.*

### *Ingredients:*

- » Pork butt, about 3-4 lbs / 1.5-2 kg
- » 4 garlic cloves
- » 2 tsp of salt
- » 2 tsp of ground pepper
- » 3 Tbsp of dried marjoram

### *Instructions:*

*Preheat oven to to 350°F / 180°C.*

*Peel 2 garlic cloves and slice into thick slices. Mince (or crush) the rest and rub the pork-butt with salt, pepper, marjoram and minced garlic. With a small knife, make slits in the meat and slide the pieces of cut-up garlic into the cuts.*

*Place pork butt in a roasting dish with a cover and roast for 1.5 hours. Baste it with the juices produced during roasting every 30 minutes or so.*

*Once cooked, take out and cool completely, then place in the fridge overnight.*

*Serve cold, thinly sliced.*



# PORK BELLY ROLL

*-Zawijany boczek-*

YIELDS: 10-12 SERVINGS | PREP TIME: 10-15 MINUTES | COOK TIME: 80 MINUTES

*Pork belly roll is yet another suggestion for making your own cold-cuts.  
This one will be prepared with caraway seeds.*

## *Ingredients:*

- » Skinless slab of pork belly, about 3 lbs / 1.5 kgs
- » 1 ½ tsp of salt
- » 1 tsp of ground pepper
- » 1 ½ tsp of paprika
- » 2 tsp of caraway seeds
- » 3 Tbsp of minced fresh parsley

## **ADDITIONALLY:**

- » Thread for trussing

## *Instructions:*

*Place caraway seeds in a mortar and pestle and lightly grind the seeds (not to powder).*

*Place pork belly on a cutting board and rub with spices and parsley.*

*Roll and truss (see photo). Refrigerate for 2 hours (or overnight). Take out and leave on the counter to bring to room temperature.*

*When ready to bake, turn oven to to 350°F / 180°C.*

*Bake the roll, covered, for 60-80 minutes. Take out and cool completely, then refrigerate.*

*Serve cold, thinly sliced, garnished with horseradish or horseradish with beets.*







# CHICKEN GALANTINE

*- Galantyna z kurczaka -*

YIELDS: 10-12 SERVINGS | PREP TIME: 25-30 MINUTES | COOK TIME: 1 HOUR

*Chicken galantine was served only on special occasions in my home. There is a possibility that it was invented when cold-cuts were hard to get in Poland. The typical log shape resembles a store-bought variety, but it is so much tastier, in my opinion. It is perfect when garnished with mustard or spicy horseradish with beets.*

## *Ingredients:*

- » 1 whole chicken (about 4 lbs / 2 kg)
- » 1 tsp of salt
- » ½ tsp of pepper
- » 1 tsp of paprika
- » 2-3 Tbsp of chopped parsley
- » 2 carrots
- » 1 small-medium parsley root and a few fresh parsley twigs
- » ¼ of a celery root or 2 celery stalks
- » 2 garlic cloves
- » 1 small onion burnt over open flame or on a dry pan
- » 5-6 whole peppercorns and allspice berries (each)
- » 3-4 bay leaves
- » Additionally:
- » 1 tsp of salt

## *Instructions:*

*With a sharp knife, cut around the leg bottoms to separate the skin from the "knuckles". Cut around the thick part of the wing to separate the skin from the rest of the wing. Slide your fingers in between the skin and the meat of the whole chicken to loosen it. Help yourself with a small knife to separate any connective tissue. Try not to puncture through the skin. Pull the skin off the chicken. Find the thinnest part of the skin and cut through it to lay out flat.*

*Cut away the wings and neck and debone the chicken. Place wings, neck, and bones in a oblong pot. To the pot, add carrots, parsley root, celery root/stalks, garlic cloves, burnt onion, peppercorns and allspice, and bay leaves. Set aside.*

*Cut away a few (6-8) pieces of breast and thigh and cut into long strips. Cut the rest of the meat into large cubes and put through a meat grinder or chop in a food processor.*

*To ground up meat, add salt, pepper, paprika, parsley and mix to incorporate.*

*Lay out the skin and spread half of the ground meat mixture on top of it. Next, lay out the pieces of cut away meat and then the rest of the ground meat mixture. Fold three of the sides of the skin over the meat and then start rolling to form a log (see photos). Use trussing string to tie around the top of the roll and make a knot. Next, tie around the roll as shown on the photos.*

*Place the roll on top of a cheesecloth and roll tightly. Place the roll in a pot with veggies and bones, cover with water, add 1 teaspoon of salt and cover the pot. Start heating on high. When it comes to a boil, turn heat to low and simmer for 1 hour.*

*Take out and cool completely on the counter and then for at least 2 hours in the fridge (best if overnight). Slice and serve with bread.*

*Polish Your Kitchen: A Book of Memories, Easter Edition* is a guide to preparing a traditional Easter feast following recipes that have been handed down from generation to generation of my Polish family. Featuring over 35 classic Polish Easter dishes, this cookbook is a glimpse into the beautiful celebration of life that is Polish Easter.

***This book is perfect for anyone that wants to bring the traditions and a taste of Poland into their home.***



A N N A   H U R N I N G

*Anna Hurning is a home chef, mom, and wife. She is passionate about her blog, Polish Your Kitchen, where she presents classic and traditional recipes from her Polish home.*

  
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