

SOUP SUPPER RECIPES

Rev. September 17, 2010

THESE ARE BY NO MEANS STANDARD RECIPES. There are many favorite recipes that the women of our church use. Feel free to call any Johanna member or experienced baker for her recipe or advice.

- Celery and carrots are also needed, cleaned and cut up for serving on the tables.
- Jars of pickles can be brought to the church any time before the event.
- Cash donations will also be accepted if you cannot provide any of the food.

----- KOLACH RECIPES -----

FOR BASTING KOLACH DOUGH

A combination of butter and lard, melted. Shortening, margarine, or duck grease may be used also.

BASIC FEATHER DOUGH

1 cup lard OR shortening	2 cakes yeast or 2 pkgs. dry yeast
½ cups sugar	¼ cup warm water
2 eggs	6 cups sifted flour
2 cups scalded milk	1 tsp. salt

Cream lard with sugar until fluffy. Add eggs and scalded milk. Mix well. Let the mixture cool slightly, and then add yeast which has been dissolved in warm water. Add sifted flour and salt gradually. The dough will be very soft. Leave in bowl, cover, and let rise in warm place for two hours, until light. Or store overnight in refrigerator. Form into walnut-size balls by rolling the dough in your hands. Or flatten dough to ¾ inch thick and cut with a biscuit cutter or small glass. Place on greased pans in warm place and baste so rolls do not dry out. Let rise until double in size. The rolls are ready to fill when an indentation made with your fingers remains. Press dough down in center with fingers. Fill immediately, so dough does not puff up again. Let rise again about 5 minutes. Bake in 450 degree oven for 15 minutes or until lightly brown. Baste when removed from oven and cover with dish towel. Package when cool.

KOLACH DOUGH

2 pkgs of yeast (4 ½ tsps)	1 C sugar
1 C warm water	2 tsps salt
2/3 dry potato flakes	2 eggs plus 2 or 3 egg yolks
½ C oil	8 C flour
1 ¼ C milk plus 2/3 C water	¼ tsp mace

1. Soften yeast in the 1 cup warm water, add 1 tablespoon of sugar from the 1 cup. When it is dissolved, beat in 1 cup flour. Set aside to raise. (this is called a sponge)
2. Beat eggs, egg yolks, remaining sugar, oil, salt and mace. Heat milk and water and add potato flakes. Let them get to mashed potato consistency and add to the egg mixture. Beat this again. Add 3 cups flour, one at a time, beating well.
3. Add the yeast sponge and beat well again. Start to add the remaining flour a little at time, beating well after each addition. After 7 cups have been added, beat by hand until dough has a satin sheen and does not stick when touched.
4. In all you have added almost 8 cups of flour – 1 with the sponge, 3 with the egg mixture, then 3 more, mixing the last cup by hand.

(see back)

----- FILLINGS -----

NOTES: Purchased canned pie fillings may be also be used. Filling may be made ahead and refrigerated or frozen. The filling should be warmed before filling kolaches. To warm, place containers with filling in warm water.

CHERRY FILLING

1 pint red pitted cherries
2/3 cup sugar (varies—enough to bring out flavor)
3 Tbsp. cornstarch dissolved in 1/3 cup water

1/2 tsp. almond flavoring
Few drops red food coloring

Drain juice from cherries into pan; bring to boil. Add sugar, water and cornstarch. Boil until thick. Add almond flavoring and red food coloring. Cool.

PRUNE FILLING

Barely cover prunes with water, simmer until soft and plum. Cool, remove seeds and grind pulp. Then add sugar to sweeten, vanilla to taste, and a dash of cinnamon. Cool until thick. If too thick, use prune juice to thin. The filling should remain thick enough to make a mound in a spoon. Cool.

APRICOT FILLING

Barely cover dried apricots with water, simmer until apricots are soft and plump. Cool, then grind. Add sugar to bring out good apricot flavor and dash of nutmeg. Cook until thick. Cool.

TOPPING FOR FRUIT FILLINGS

Blend in bowl with pastry blender until crumbly:

2 cups flour 1/2 cup sugar 1/4 cup butter or margarine

----- SOUP -----

CHICKEN NOODLE SOUP *(It is greatly appreciated if the soup is delivered to the church HOT!)*

Two 2-1/2 to 3 lb. stewing hens cut in pieces OR you may use 5-6 pounds of chicken hindquarters and breasts. Cut in pieces and place in dutch oven (or large pot). Add water to cover, add salt (1/2 tsp. per pound of chicken). *Optional: a stalk of celery, a carrot, an onion, 4 whole black peppers, 2 whole cloves, 2 whole allspice, 1 bay leaf.* Bring to boiling, reduce heat. Cover and simmer 3 hours or until tender. Remove chicken from broth, strain to remove spices, cool and refrigerate. Once a skin is formed, skim fat from broth.

When it is time to prepare the soup for the supper, heat the broth, add the noodles and cook until tender. Add the chicken. If it is too thick, add a little water or chicken broth.

HOME-MADE NOODLES

5 large eggs 2 1/3 cups flour 1 tsp. salt

Beat eggs, add salt and flour. Knead dough. Place a warm bowl over dough for a few minutes (makes it easier to roll). Divide dough into 2 or 3 balls. Roll each ball with rolling pin until very thin. Allow to dry only until noodles can be easily cut. Cut into very thin strips with knife or pizza cutter. Dry thoroughly. May be stored in refrigerator or freezer. *(There are homemade noodles available in grocery stores too.)*