

Hungarian Kovaszos Uborka (Sour Pickles)

Ingredients:

- 4 pounds pickling cucumbers Ends sliced off of each cucumber and slits cut in 3 sides of the cucumber about an inch long
- Fresh dill
- 6 whole peeled garlic cloves
- 15 black peppercorns
- 2 quarts water
- 4T salt
- 2 slices of a hearty bread (I used Rye Bread)
- 1 jar large enough to hold these ingredients (I used a decorative Ball mason jar)

<http://www.timvidraeats.com/2012/07/hungarian-kovaszos-uborka-sour-pickles.html>

Hungarian Apple Pie

300 grams cake flour

150 grams powdered sugar

150 grams butter

2 egg yolks + 2 slightly beaten egg whites

2 teaspoons baking powder

2 teaspoons vanilla extract

pinch of salt

1-2 tablespoons sour cream

1,5 kg apple

cinnamon

4 tablespoons grits

Grease a rectangle shaped pan and preheat your oven to 185C.

Peel and then shred the apples. Add 2-3 teaspoons of cinnamon and a few tablespoons of brown sugar if your apples are not too sweet. Add the grits in and mix it well.

Mix together flour, sugar, baking powder, salt, vanilla and butter. You will get crumbs. Now add the egg yolks and sour cream. Knead it until the dough becomes soft. Divide it into two parts. Roll the dough out into a rectangle shape and place it in a baking pan.

It's okay if the dough breaks while your attempt to get it in the pan. The dough is supposed to be this soft and it is real hard to transfer without breaking it. But just adjust it with your fingers in the pan.

Sprinkle the dough lightly with grits. Spread the cinnamon apple on top of the dough.

Roll the other half of the dough out and place it on top of the apple. Glaze the dough with the egg whites. Poke the dough with a fork in several places. Bake it for 35-40

minutes.<http://pepsakoy.blogspot.hu/2012/02/hungarian-apple-pie.html>