

Quickly salted cucumber

This is a dish for the summer - a nice appetizer, a fresh bite as a side salad. The beauty of this dish is that it is so simple and so quick! You can start enjoying the cucumbers already in couple of hours but the best if you can wait some 5-6 hours.

Ingredients:

- 1,5 kg small cucumbers,
- 3- 4 cloves of garlic,
- dill,
- black pepper,
- leaves of blackcurrant,
- horseradish leaves or roots for crispy result

For marinade:

- 1 l water,
- 1 tablespoon of salt,
- 1 tablespoon of sugar

Preparation method:

Melt the sugar and salt in a boiling water, chill it afterwards. Cut off both ends of the cucumbers (this helps to speed up the salting process). Arrange in a bowl spices and cucumbers in layers. Finally pour over the chilled marinade and put something heavy on the top, e.g. a stone. Alternatively you can use a jar - just make sure that the cucumbers get staffed very tight.



Rhubarb pie

Ingredients:

- 1 glass of kefir,
- 2 glasses of flour,
- 1 glass of sugar,
- 3 eggs,
- 1 teaspoon of baking powder,
- 1 tablespoon vanilla sugar,
- 2 tablespoons of sour cream,
- 10 rhubarbs,
- Cinnamon.



Preparation method

Sift the flour into a bowl. Add kefir, sugar, 2 eggs, baking powder and vanilla sugar. Mix it all and leave it for a while.

In a separate dish mix one egg with sour cream and 1 tablespoon of sugar.

Pour the dough in the pan, put the pieces of rhubarbs on to it and pour the mixed egg and sour cream on the top. Sprinkle with cinnamon.

Bake at 230 degrees for 30 minutes.

Sauerkraut

Ingredients:

- White, starch cabbages,
- salt,
- sugar,
- cumin .



Preparation method:

1. Take a cabbage and remove the coating leaves. Cut the cabbage into halves. Cut out the stump. Shred it.
2. Add salt – 2 tablespoons, 1 tablespoon sugar and cumin (actually amount of the species depend on your taste). Mix it all together. General proportions are 20 g salt, 10 g sugar for a kilo of cabbage.
3. Put it all into the barrel.
4. Tamp cabbage with the wooden pestle until liquid/juice of cabbage appears.
5. When barrels or bowls are full put on them some heavy weight and keep for some 3 – 7 days in a rather warm temperature until it reaches necessary sourness.
6. Then take out the cabbage from the barrels or bowls and put into the glass jars and keep them into the cool basement.