

Kapustnica for 4 persons



Herps: salt, whole black pepper, powdered sweet paprika, bay leaf, marjoram and powdered black cumin.

Other ingredients (the mentioned portions can vary according to the taste)

6 s tablespoon vegetable oil or margarine or lard (for sauté the onion)

20 g dried mushrooms - (leaves to be soaked for 2-3 hours)

320 g cabbage (ex. A can from the daily supermarket, or try the greengrocer)

40 g prunes without stones, cut into small pieces

1/4 fine chopped onion

200 g smoked pork (ex.. smoked saddle of pork or other things preferably with bones)

200 g Danish pork sausage

1,2 l water

2 dl cream

possible a bit of vinegar



The cut onion is to be sautéed in oil and scattered with paprika, add water, salt, herbs, mushrooms cut into pieces and smoked pork. When the pork is half boiled, pick it up, cut it into squares and boil it together with the Danish pork sausage and cut cabbage. When the pork sausage has boiled, cut it into pieces and put it back in the soup. A bit before the soup is done, add the prunes. Add some vinegar to enhance the taste. Very last thicken the soup with cream.

Danish cookies / Danske Småkager

- 4 cups flour
- 1 pound soft butter -- creamed
- 16 tablespoons powdered sugar
- 3 cups hazelnuts -- ground
- 2 teaspoons vanilla

Sift flour, add creamed butter and mix with the powdered sugar. Fold in the ground nuts and vanilla.

Roll small quantities of dough between the palms of your hands into crescent shapes.

Place on greased cookie sheets and bake 20 to 25 minutes in a preheated 350° oven. Remove from cookie sheets and roll in powdered sugar while still warm. Yields about 80 cookies, depending, of course, on the size of the crescents.

