



Cabbage Haluska

A simple old-world recipe handed down from the kitchen of my Slovakian great-great grandmother and is so enjoyed by her heritage that it has even been requested for birthday dinners.



Serves: 4-5



30 minutes

INGREDIENTS

- 2lb. head of cabbage
- ½ cup butter
- 2 Tablespoons sugar
- 1 teaspoon salt
- pepper, *to taste*

Potato Dumplings

- 4 ½ cups potatoes, *grated*
- 2 eggs, *whisked*
- 3 ¾ cups flour
- 1 ½ teaspoons salt

DIRECTIONS

- Prepare the dumplings by whisking the flour and salt together.
- Toss the shredded potatoes in the flour to coat them.
- Stir in the eggs until a stiff dough is formed.
- Bring a large pot of salted water to a boil.
- Meanwhile, thinly slice a head of cabbage.
- Melt butter in a large skillet.
- Add the cabbage and , sprinkle with sugar, salt, & pepper.
- Caramelize over medium heat until brown yet with a little crunch left.
- Pinch small dumplings from the potato dough and drop them into boiling water.
- Boil for 8 minutes after all of the noodles have been added.
- Drain and serve over fried cabbage.

Notes • If the potatoes in the dumplings are starchy after draining, run them under cold water for a minute to rinse off the excess starch, until they look firm.