**Cooking around the World: Heritage Potluck 1/5/15**

**Haluska**

Jane Harrison  
  
Here's the way our family makes Haluska:  
Cook sauerkraut (2-3 cans) slowly in butter. Brown the sauerkraut well. This can take 20-30 minutes & almost a stick of butter. Meanwhile, prepare noodles as package directs. Kluski noodles are my favorites, but any thin noodle is fine. Once the sauerkraut is browned, combine it with cooked noodles and brown again in frying pan. Haluska is very good the next day, too.   
In the summer when cabbage is fresh, it is delicious prepared this way.

**Greens, East African style**

Catherine Barnett

*My parents grew up in Kenya, and we still enjoy dishes from that part of the world at our table. Traditionally made with greens called sukuma wiki, this dish is also delicious with collards, kale, chard, spinach, etc. Feel free to adjust quantities to taste (I like mine spicy, with lots of peanut butter). Serve with ugali (stiff cornmeal porridge) or rice.***Ingredients:**  
1 Tbsp. oil  
1 onion, chopped  
3-4 cloves garlic, mashed or minced  
tomatoes, chopped  
cayenne or other hot pepper to taste  
¼ cup peanut butter  
large bunch of greens, chopped (note: they cook down a lot!)  
salt to taste  
  
**Method:**  
In a large pot or frying pan, sauté onion in a bit of oil until soft. Add garlic and sauté briefly. Add tomatoes. Add cayenne to taste, and stir. Add greens, stir, and sauté/steam until tender. (May need to add them in batches, allowing them to cook down to fit in the pan.) Add peanut butter and stir well to incorporate. Adjust seasonings to taste.

**Mrs. D’Eugenio’s Biscotti**

Gail Hintze

In large bowl, beat lightly: 3 eggs

Beat in: 5 tbsp. sugar

¼ cup oil

1 tsp vanilla or almond extract

Sift together and stir in: 2 ½ cups flour

2 ½ tsp baking powder

¼ tsp salt

Form into 1” balls and place on baking sheet. Bake at 400° for 10 minutes, until they start to brown lightly. Cool completely, then dip tops in icing made from confectioner’s sugar and cream (and a little grated lemon zest, if desired). Sprinkle with sugar decorations if desired.