

As good as fresh

- Activity of the Gifts of nature project (January 2019.), OŠ Ivana Mažuranića Vinkovci



Funded by the
Erasmus+ Programme
of the European Union

Winter store

- Almost every house in Croatia has a “winter store”, it is placed in basement or some other dark and cold place in the house and it contains shelves filled with various dishes made by our mothers or grandmothers. Recipes for those are developed to perfection and come in endless number of variations because every family adjusts them to their own liking.
- In the middle of the summer women in Croatia are thinking about winter – they pick fruits and vegetables from their gardens and orchards and they are making jams, salads, souces to keep their families healthy and happy during the long, grey winter days. Those “winter stores” important resources of vitamins during the winter and additional quality of those home made products is that they are made of fruits and vegetables we grew ourselves.
- Here we will present few recipes for mixed and hunter’s salad, cherry jam, sour cucumbers, peppers and beetroot and ajvar.

Hunter's salad

- My dad is a hunter, so hunting salad is his favourite meal.
- My dad likes eating it with spoon or with bread
- FOR THIS SALAD YOU NEED:

500 g red onion

500 g carrot

100 g salt

100 ml Apple cider vinegar

1 l of tomato juice

2 kg red pepper

Chop red pepper, onion and carrot and then mix all ingredients in one bowl, let it boil until all vegetables are soft and then leave it stay 1-2 days.
After 2 days put it into a jar.



Mixed salad

- Mix (in one piece or chopped) any vegetables you like (peppers, tomato, cabbage, cucumbers, onion, cauliflower...) and put them into jars. Boil in 8 l water, 2l vinegar, 25 dag salt, 25 dag sugar. Add one laurel leaf and some pepper. Fill up the jars with the liquid made and close jars instantly. Leave them stay for 2-3 weeks in dark place.

Cherries jam

THIS IS MY FAVORITE JAM. I LIKE TO EAT IT WITH BREAD.

FOR YOUR JAM OF CHERRIES YOU NEED:

750 g cherries

500 g sugar

4 spoons lemon juice

Mix all ingredients and that must stay 2-5 days and every day, get out surface layer.



SOUR CUCUMBERS AND PEPPERS

FOR YOUR SOUR CUCUMBERS OR PEPPERS YOU NEED:

20 kg cucumber/pepper

6 l water

1,5-2 l vinegar

20 dkg salt

30 dkg sugar

30 g pepper grain



Put cucumbers or pepper into jars. All other ingredients put to boil (after they boil, they need to boil for few more minutes). Pour that liquid into jars and close jars instantly. Keep jars in dark place for 2-3 weeks.

SOUR BEETROOT

- 5 kg beetroot, 25 dag sugar, 3 tablespoons salt, 1,5 l water and 0,5 l of vinegar – put it all in one bowl and leave it boil. Add 10g of perservative after beetroot is boiled. Put in jars.



AJVAR

5 kg red pepper

1 kg eggplant

0,5 l vinegar

2,5 l water

1 onion

1 hot pepper

Jedan ljuti feferon



Peel of and chop red pepper. Then boil water, vinegar and red pepper. In another bowl boil hot pepper and eggplant. Blend all ingredients. In a big bowl put 0,5 l of oil, heat it and add all ingredients and fry them for about an hour. While it's still hot, pour the mixture into jars and put the open jars into the oven preheated to 100 degrees for about half an hour. After you take them out of the oven, close jars and cover them with a blanket and wait for it to get to room temperature. Take some bread and enjoy your ajvar 😊

