

## Donegal Oatmeal Cream (Ireland)

2 c. milk  
1/2 c. steel cut oats (quick-cooking, from Costco)  
1 large egg (beaten)  
zest and juice of 1 orange  
1/3 c. sugar  
1 pkg unflavored (Knox) gelatin  
2 Tbsp boiling water  
1 c. whipping cream (plus more to serve)  
Fruit Sauce of choice

In saucepan, soak oats in milk for 30 mins. Bring milk and oats to a boil (stir frequently), then simmer 7-10 minutes until tender.

Pour oats into bowl and add beaten egg, grated zest, and sugar.

Put orange juice in small bowl, sprinkle gelatin on juice, add boiling water and stir to dissolve gelatin. Add gelatin to oat mixture and cool in fridge.

Whip cream and fold in thoroughly, then return to fridge to set.

To serve:

Prepare fruit sauce of your choice (e.g., raspberry). Serve with fruit sauce and additional sweetened whipped cream.

## Brigadeiros

2 TBSP butter  
2 TBSP cocoa  
1 can sweetened condensed milk

In a saucepan, mix together and cook on medium/low heat, stirring constantly. Once the mixture begins to thicken and leave the bottom of the pan, remove from heat, cool, and roll in little balls coated with chocolate sprinkles.

## Farofa

4 slices of bacon  
½ onion  
Carrot  
2 cloves of garlic, minced  
2 cups bread crumbs  
2 eggs

Cut bacon into small pieces and fry. Add onions in and fry until translucent. Add carrots and garlic and mix well. When carrots are soft, add bread crumbs and mix well (add ½ at a time as it makes for easier mixing). Add the two eggs and scramble them into the mixture, Cook until eggs are done.

### Hutspot

6 large potatoes, peeled and quartered  
8 large carrots, peeled and diced  
4 large onions, peeled and diced  
2 cups of water  
Pinch of salt

Put potatoes in a pot and cover with water, add the salt. Put carrots on top of the potatoes and then onions on top of carrots. Cover and bring to a boil. Lower heat and boil for 20 minutes until the potatoes are cooked. Pour off water but save it. Mash all and add saved water if more liquid is needed. Taste and adjust with salt and pepper.

### Romanian Sarmale

#### Ingredients

- 2 pounds Ground Pork &/or Beef
- 2 Tbsp Oil
- 1/2 cup Round Grain Rice (uncooked)
- 1 Large Onion (chopped)
- Salt & Pepper to taste
- 1/4 cup Dill
- Dried Thyme Leaves
- 1 Egg
- 1 head Sour Cabbage
- 15 slices Smoked Bacon (chopped)
- 4 cups Tomato Juice
- Water (as needed)

#### Instructions

1. Heat oil in a skillet, add the onions and cook until softened and translucent. Add the rice and cook for another minute.
2. In a large bowl, add the ground pork &/or beef, salt, pepper, thyme, dill, egg (helps to bind the meat mixture) and the onion and rice mixture. Be careful with the salt, not too much is needed because the sour cabbage is already salty. Mix well using your hands.
3. Remove all the cabbage leaves from the core, then cut in half if the leaves are too big.
4. Fill each leaf with about a couple tablespoons of the meat mixture and roll tucking in the ends. Repeat with all the remaining meat and cabbage leaves.
5. With any leftover cabbage leaves, chop that up and spread on the bottom of the pot. Then place the cabbage rolls on the chopped cabbage in a single layer. Next, top with smoked bacon, and be generous.

6. Finish with another layer of cabbage rolls, more smoked bacon and a bit more chopped cabbage.
7. Pour the tomato juice over the cabbage rolls and add additional water as needed. You want to make sure the rolls are completely covered with liquid.
8. Cover the pot with a lid and cook on the stove on low heat until the cabbage is cooked through. You can also add them to the oven once they are cooked, for 10-15 minutes, so the cabbage leaves can be extra tender.
9. Serve with polenta and sour cream.