

NetCost Market Ukrainian Week Specials Recipes

It's Ukrainian week here at [NetCost Market](#)! This means we'll be bringing you three delicious Ukrainian recipes to get you in the mood for celebrating the exceptional cuisine of this fascinating country. All of the recipes use ingredients from our weekly specials so you can enjoy delectable Ukrainian dishes at incredible prices. Make the most of these exclusive offers while they last!

Pierogies with onions and bacon

There's no comfort food quite like Ukrainian pierogies. Although this food is often associated with Poland, its origin is also shared with a large part of what is nowadays Ukraine. At NetCost Market, we currently have Mrs. T's American Cheese and Potato Pierogies and Family Tree Pierogies at incredibly low prices, so it's the perfect time to stock up on this classic comfort food. This recipe also calls for thick-cut bacon, so we're also offering cuts of Ukrainian-style bacon as part of our weekly specials.

Recipe

Ingredients: 16 Mrs. T's or Family Tree Pierogies, 2 thick slices of Ukrainian-style bacon, 1 small onion – diced, 1 tbsp. butter, $\frac{3}{4}$ cup heavy cream, $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ tsp. black pepper, scallions and sour cream for serving.

Method:

- Bring a large pot of water to the boil and add a tsp. of salt. Add the Mrs. T's or Family Tree Pierogies and boil according to the instructions on the packaging.

- While they're boiling, dice the bacon slices and fry them with the onion in a large skillet until lightly browned.
- Remove the pierogies from the water once done and dry them by placing them on a plate with a paper towel underneath.
- Add butter to the skillet that contains the bacon and onions, then add the pierogies and allow them to fry on one side until brown.
- While this is happening, whisk together the cream, salt, and pepper and add it to the pan once the pierogies are lightly browned. Let the whole dish simmer for about 2-3 minutes and then remove from the heat and add green onions and sour cream as a garnish!

Kielbasa and cabbage – Ukrainian style

This simple dish is usually eaten in the summer in northern parts of Ukraine, but it's also perfect for winter evenings here in the US. It is quick, simple, and comforting – everything you need from a comfort meal! We currently have Kielbasa Bukavinskaya on offer as part of our Ukrainian week specials, as well as onions and carrots that are both used in this dish!



Recipe

Ingredients: 1 whole green cabbage – roughly chopped, 1 onion – chopped, 1 carrot – shredded, 2 cups Kielbasa Bukavinskaya – sliced, 3 tbsp. olive oil, 1 tbsp. tomato paste, 2 tbsp. fresh dill – chopped, $\frac{1}{2}$ tsp. caraway seeds, 1 bay leaf, 1.5 tbsp. flour, 2 cups vegetable broth.

Method:

- In a large skillet, add 1 tbsp. of olive oil and the chopped onion. Cook this for 3-4 minutes until the onion cooks down a bit.
- Add the carrot, chopped cabbage, chicken broth, tomato paste, caraway seeds, and bay leaf, and mix well and then cover and cook for 20 minutes. Once cooked, season well with salt and pepper.
- While the mixture is cooking, add the other tbsp. of oil

to another skillet and add the sliced kielbasa and cook for a few minutes until golden brown.

- Once the cabbage is cooked and seasoned, add the kielbasa to the mixture.
- In a separate pan, add flour and cook for 2 minutes, then add the last tbsp. of oil and mix. Then, add 1 cup of broth from the cabbage pot and mix well. Then add this mixture to the cabbage pot and combine. Let the whole dish cook for about 3 minutes, add the dill, and then serve hot!

Classic Khrustyky

If you've never had Ukrainian Khrustyky, then you're certainly missing out! Although they're usually reserved for Christmas celebrations, they're the perfect sweet snack for any social event or festival, so why not try them out as a dessert for when you next have friends over!? Right now we have Sunshine Farms Organic Large Eggs which are perfect for this sweet snack!



Recipe

Ingredients: 1 tbsp. whipping cream, 1 tbsp. white sugar, 3 whole Sunshine Farms Organic Large Eggs, 3 yolks from Sunshine Farms Organic Large Eggs, $\frac{1}{2}$ tsp. salt, 1 tsp. vanilla extract, 2 cups flour, icing sugar.

Method:

- In a mixing bowl, add the eggs and yolks together and beat.
- Once mixed, add the sugar and continue beating while adding the cream, salt, and finally the vanilla extract.
- Continue to beat until well-mixed.
- Stir in 1 cup of flour until a smooth dough is formed, and then turn out onto the counter and knead.
- Keep adding the additional cup of flour until a smooth, soft, and elastic dough is formed.
- Cover the dough and allow it to sit in the refrigerator

for 30 minutes.

- Take the dough out of the refrigerator and place it on a floured surface.
- Roll the dough very thin, then cut it into strips about 1.5 inches thick and 2 inches long.
- In the middle of each strip, make a slit and then stick your finger through it until it's wide enough to loop one end of the dough strip through.
- Pull one end of the dough strip through the hole so that a sort of bow shape is formed. If you like, you can repeat this with the other side but it's not necessary.
- Deep fry the dough pieces in oil heated to 350F for a minute or so each.
- They should puff up, and once they have, take them out and place them on a paper towel.
- Wait for them to cool and then dust with icing sugar before serving!

Ukraine is a food wonderland, but so often it's overlooked! We want to celebrate everything this brilliant country has to offer which is why we're currently running specials that include classic Ukrainian ingredients as part of our [Weekly Specials](#)! Check out our website or come in store to see what Ukrainian delights we have for you here at NetCost Market!