

# Christmas and New Year Recipes from Europe and Russia

Christmas food is worth waiting the whole year for, don't you agree? If you're a long-term shopper at NetCost, then you will already know that we love to provide the best the world has to offer in terms of great fresh produce. We love nothing more than discovering new foods and being inspired by dishes from various nations. As much as we love a good old traditional American Christmas day dinner, there's so much more that we could be serving up this year! Join us in adding a little bit of adventure to Christmas this year in the form of a few traditional Christmas treats from around the world!

## Olivier Salad – Russia



Olivier salad is a classic dish served at Russian celebrations and especially as part of the Christmas table. It's full of fresh vegetables, giving it a great crisp flavor that makes it an ideal appetizer. Nowadays, it's become popular further afield in the countries of the former USSR. This version has a slight modern twist on the classic dish, bringing it into the 21<sup>st</sup> century and making it fit in at any meal.

***You will need:***

½ lb. chicken breast, 2 medium potatoes – boiled, peeled and diced, 2 carrots – also boiled, peeled and diced, ½ lb. frozen peas, 3 hard boiled eggs – diced, 3 large dill pickles – diced, juice of half a lemon, 4 oz. mayonnaise, 1 tbsp. mustard, fresh dill, thyme, salt, pepper.

***How to make:***

1. Boil or roast the chicken until completely cooked through and then dice into small pieces.
2. Next, mix together the chicken, eggs, pickles, peas, boiled potatoes, and boiled carrots in a large mixing bowl.
3. Add the desired amount of dill thyme, salt, and pepper.
4. Add the mayonnaise, lemon juice, and mustard, and then stir together until all components are well coated.
5. Use a cookie cutter to gain a perfect shaped salad by filling it with the salad, pressing down slightly, and allowing it to chill in the refrigerator before removing the cookie cutter so that the salad stays in perfect shape.
6. Serve with a sprig of dill on top for great presentation.

## **Glogg – Norway**



Glogg, it doesn't sound great... However, this Norwegian Christmas-time drink smells and tastes just like Christmas! This version is a great non-alcoholic variety that can be enjoyed by the whole family. Serve up a few glasses this year to warm up your guests when the weather outside is frightful!

***You Will Need:***

750ml unsweetened grape juice (red or white both work), 2 cups orange juice,  $\frac{1}{4}$  Cup Slivered Almonds,  $\frac{4}{3}$  Cup Raisins,  $\frac{1}{4}$  Cup Prunes Pitted and Chopped, 6 Apricots Dried, 7 Whole Cloves, 3 Cinnamon Sticks, 1 Chunk Ginger,  $\frac{1}{4}$  Tsp Cinnamon, Pinch of Cardamom.

***How to make:***

1. Into a large pan pour the orange juice and add the raisins, prunes, and almonds.
2. Break the cinnamon sticks into pieces and throw into the

pot.

3. Place the cloves and ginger into a fine mesh bag and add to the pot. Bring the mixture to the boil and allow to simmer for 45 minutes.
4. Add the unsweetened grape juice into the mixture and allow the mixture to warm through.
5. Ladle into mugs and serve warm!

## Risalamande – Denmark



Risalamande is a sweet delight served at Christmas-time throughout Denmark. This cold rice pudding dish is traditionally topped with whipped cream, chopped almonds, and a cherry sauce. Give it a try, it's delicious and simple to make!

***You will need:***

*(Serves 6)*

1 cup arborio rice, 4 cups milk, 1  $\frac{1}{4}$  cups water, 2 tbsps. sugar, 4 oz blanched almonds – chopped, zest of 1 lemon – grated, 2 cups heavy whipping cream,  $\frac{1}{4}$  cup sugar, 2 tsp. vanilla bean paste, cherry sauce, a pinch of salt.

***How to make:***

1. In a medium-sized pot place the rice along with the 2 tbsps sugar, grated lemon zest, water, and a pinch of salt. Bring to the boil, allow to boil for 3 minutes.
2. Add the milk and return to the boil, then reduce to low heat and cover the pot. Allow to simmer for 30 minutes, stir occasionally to prevent the rice burning at the bottom.
3. After 30 minutes, stir in the almonds and allow to cool before placing in the fridge for a few hours or overnight – depending on when you plan to serve the dish.
4. Before serving: With a whisk, beat the heavy cream. As it begins to thicken add the  $\frac{1}{4}$  cup of sugar along with the vanilla bean paste. Continue to whisk until stiff peaks form.
5. Take the rice from the refrigerator and stir to loosen. Add the cream mixture and divide into 6 serving bowls. Allow it to come to room temperature.
6. Warm the cherry sauce and top the rice portions with a generous amount.
7. Sprinkle with a few extra almonds and serve!

Christmas is just around the corner but there's still time to make some extra, more exotic changes to your celebration this year! Here at NetCost Market, we hope that we've inspired you to do exactly that with these three simple yet wonderfully festive recipes!