

so we started a project of finding out who owned this book. i contacted every single person i could in the family and i told them that i wanted them to let me copy the book for their own archives. and as a gift to them. i would paste in their histories and their families in the book. we went to veliki narodni kuvars publisher. i went to belgrade. i went to the library, and i asked people, who was the most famous cookbook writer in yugoslavia? and the answer was always the same, veliki narodni kuvar, and so i thought, well veliki narodni kuvar is, you know, a belgrade, yugoslav, thing, and so, you know, i started talking to a couple of people and veliki narodni kuvar came to the rescue. so i was able to get the permission from the publisher to reprint it. and i was able to reprint it as veliki narodni kuvar. so i was able to do that. one of my familys favorite festive dishes is podvarok. podvarok is a baked casserole made from sour cabbages. although historically podvarok was a vehicle for different types of meat and poultry, nowadays it is typically prepared with pork or without meat. badnik (orthodox christmas eve) represents the last day of the nativity fast, the feast is traditionally prepared without meat, eggs, or dairy, so for badnik, my grandmother often prepared a meat-free version of podvarok with sour cabbages, rice, sauteed leeks and sweet paprika. this is the version of podvarok i still love the most and now make for my familys own badnik celebration. in my grandmothers veliki narodni kuvar (great national cookbook) from 1956, i found an essay referencing how podvarok could be made with turkey, goose, or duck. this inspired me to create a version of podvarok combining my grandmothers badnik version with duck legs, something i believe both my grandparents would have loved.

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So looking at Markovis Narodni kuvar we get a sense of just how extensive the cultural influence of neighboring countries was on Yugoslavia in these 1940s and 1950s. As Peter Dixon points out in his article about this book in the New York Times , its an album cover, and this marks the third time that Album covers get reworked and republished in Yugoslavia in the late 1940s and mid 1950s. Its also a kind of odd source because the style of Narodni kuvar is different from the style of the other two books, and its published in Belgrade while the others come from Zagreb. Thats just interesting to me. But it certainly shows how integrated these recipes and this book culture was into the national culture in Yugoslavia. JUNDE: Making stuffed cabbage is a recipe I found in my grandmothers Veliki narodni kuvar from 1956. It is a typical dish from the Sarajevo region of Bosnia, and takes little time to prepare. On the surface it seems an ordinary stuffed cabbage, but right under the cabbage leaves, the cabbage is stuffed with sheep or goat meat, celery, and green peppers. I used pork shoulder for my version of stuffed cabbage, but you can also use lamb shoulder or small game meat. The following video is an excerpt from my grandmothers Veliki narodni kuvar. It gives a good idea of the length and depth of this book, so worth a watch if you get a chance. Its worth noting, that the recipes in the book are reproduced in the kitchen, with sound effects and everything! The following is the recipe I used, but it is written in a very rudimentary manner, as it comes straight from the Veliki Narodni Kuvar. It will guide you to prepare this dish in the most authentic manner. If you read the book, you will see the original instructions, and you can even follow a dinner party-sized Badniks menu below, which has been recently prepared by my husband and me. 5ec8ef588b

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