**The recipe for a delicious potato grandmother in the oven. Belarusian potato babka with bacon. Belarusian potato babka recipe**

In Belarusian cuisine, there are many dishes prepared from grated raw. One of them is the potato grandmother in the oven - a very tasty and satisfying casserole for the whole family. Typically, babka is made with beef, pork, or chicken. In fasting, potato babka is made with mushrooms, tomatoes, cabbage or zucchini. At the same time, chicken eggs are not added to potatoes.

A delicious potato grandmother in the oven turns out to be very juicy and fragrant, with a golden crispy crust. If desired, the top of the headstock can be sprinkled with grated hard cheese or mozzarella. For serving in portions, potato babka can be baked in pots or small ceramic dishes.

**Ingredients:**

* 700 grams of chicken fillet
* 6 potatoes
* 1 onion
* 1 carrot
* 2 chicken eggs
* 3-4 garlic cloves
* 2-3 tbsp. l. vegetable oil
* salt and ground black pepper to taste
* 0.25 tsp ground paprika
* 0.5 tsp seasonings for chicken
* 1-2 sprigs of parsley for garnish

Peel the onion and cut into cubes. Wash the carrots from the soil, peel and chop on a grater with large cells.

Fry chopped onion in vegetable oil until golden brown. Then add carrots to the onion and continue to fry the vegetables until soft.

We wash the chicken fillet, dry it and clean it from the films. Cut the meat into pieces of medium size. Transfer the chopped chicken fillet to a blender bowl. Add salt and spices to the meat.

Grind the fillet into a homogeneous thick minced meat, following the recipe for potato grandmother in the oven.

Cool the fried onions and carrots to room temperature. Add half of the vegetables to the minced chicken. Stir the mixture to a homogeneous consistency.

Wash and peel the potato tubers thoroughly. Grind the vegetables on a coarse grater.

Add two raw chicken eggs to the potatoes.

Peel the garlic cloves, wash and pass through a press. Add chopped garlic to the potato-egg mixture so that the potato grandmother with minced meat in the oven turns out to be fragrant.

Then add the second half of the vegetables to the potatoes. Salt and season the mixture with spices.

Mix the potato mass until smooth. Put half of the mass in a heat-resistant baking dish, previously greased with a small amount of vegetable oil.

Spread the minced chicken with vegetables in an even layer on top.

Cover the layer of minced meat with the remaining potato mass.

Potato babka is a dish of Belarusian cuisine made from grated potatoes, which is considered “Belarusian bread”. It found recognition in the Lithuanian culinary tradition, where it became known as kugelis. A hearty and aromatic snack that was cooked in the ovens, today it has many amazing variations with a rich taste.

**A simple recipe for a grandmother with bacon is brought to life as follows:**

1. Peeled potatoes are rubbed on the smallest grater or using a food processor with a special nozzle.
2. Salo is cut into pieces, which are sent to the pan. There, fat is rendered from them until greaves are formed.
3. Chopped onion is laid out in a pan with lard and sautéed until golden brown.
4. Salted and seasoned potato mass is laid out in a deep cast-iron pan, where it is thoroughly mixed with lard and onions, after which it is leveled.
5. The dish is baked in the oven for 45 minutes under a closed lid, which is removed 5 minutes before the grandmother is ready to form a golden crust.

**Vereshchaka**

This dish is a special case of machanka. There are at least 10 different variations of machanka in traditional Belarusian cuisine, but vereshchaka is the most famous.

So, vereshchaka (verashchaka) is a hot sauce on meat or meat-mushroom broth.

The following ingredients are required for cooking:

0.5 kg of pork with ribs

1 cup of bread kvass

1-2 onions

pepper and salt to taste

bay leaf

Chop the pork, season with salt and pepper, fry it well on both sides. Finely chop the onion and fry it in the fat that was released during the cooking of the meat. Put the meat and onions into a cast iron or saucepan, pour bread kvass over the products, put out the resulting mixture for about 10 minutes on low heat. The finished dish can be served with mashed potatoes, pancakes, pancakes.

Along with grinding, it is also customary in Belarusian cuisine to boil dishes, for which long-term cooking is used. The main thing in traditional national Belarusian dishes is not the special composition of the products, but the process of processing these products.

In particular, the division of products into groups, depending on the role they play in dishes, has become firmly entrenched. These are welding, painting, stabbing, vologda and prismaki.

Welding is the basis of the dish, often giving it a name. Usually it is cabbage, rutabaga, carrots, potatoes, cereals.

Color – decorates the food, shades the taste, gives nutritional value. Meat, fish, mushrooms, sausages, ham – all these are shades, because in a large family it is more profitable to add meat to vegetables or porridge, and not vice versa. There is only one color per dish.

Stabbed – thickener, flour or potato starch. They are added to soups for density and satiety.

Vologda – liquid fats, increase the calorie content of food, make it juicier. This is milk, fresh or sour, but more often sour cream, ghee, vegetable or butter, rarely lard.

Prismaki – spices that enhance the aroma, shade the taste. The most common: onion, garlic, bay leaf, black pepper, dill and coriander seeds. Various sauces popular in Belarusian cuisine also belong to prismaks. The same potatoes can be poured with sour milk, sour cream and tomato paste, adding fried onions, garlic, various herbs to them. And now this is not a banal potato, but a lot of absolutely different dishes to taste.

Batsvinee (“Batsvinne”) was such a characteristic dish of Belarusians that in the Polish kingdom of the XVII-XVIII centuries they were mockingly called “botsvinyazhi”.

Today, this soup is rarely cooked, the main summer soup in Belarus is still considered to be a cold, or beetroot soup. The soup owes its name to the main ingredient – the tops of various vegetables.

There is a well-known story when the Russian tsar Alexander I, as a sign of respect, sent the English ambassador a pot with a batswinn. When the monarch asked the diplomat for his opinion on the soup the next day, he laughed and said that the servant must have delayed, since the soup arrived cold. The ambassador warmed it up, but the taste of the warm dish was not impressed. This story immediately became an anecdote among the Russian nobility.

It should also be noted that there were 2 concepts associated with this dish: full and incomplete batsvinne. In the classic, aristocratic version, it is served in 3 plates. In the first – the soup itself. In the second – boiled fish (salmon, sevryuga, sturgeon). In the third – crushed ice. Incomplete batsvinne – only soup.