

SUPPER/ Uzhin

In the USSR, supper is eaten between 6:00 and 8:00 P.M. It is usually the lightest meal of the day and sometimes consists of just one dish. However, if supper is eaten out at a restaurant or as a guest in someone's home, it becomes a combination of dinner and supper. This larger supper can include appetizers, soup, and sometimes dessert.

Cheese Pancakes/ Sirniki

Sirniki can be eaten for breakfast or supper and are served with sour cream, honey, or jam.

**2 pounds farmer cheese or
ricotta cheese**

1 egg

1/2 cup sugar, plus extra for sprinkling

1/2 teaspoon salt

1 to 1 1/2 cups all-purpose flour

sunflower oil for frying

1. In a large bowl, mash cheese with a fork. Add egg and mix well. Stir in sugar and salt.
2. Add flour, a little at a time, while kneading dough. Continue adding flour and kneading until dough can be shaped easily with hands.
3. Cover hands with flour and scoop up a piece of dough about the size of a medium apple. Roll dough into a ball between palms and press to form a pancake about 1 inch thick. Make 3 or 4 before frying.
4. Cover bottom of large frying pan with oil and heat over medium heat for 1 minute. Carefully place pancakes in pan with a spatula and fry for 3 to 4 minutes or until bottom is golden brown. Turn over and fry until second side turns golden brown.
5. Continue making and frying *sirniki*, adding more oil to pan when necessary, until dough is used up.
6. Sprinkle *sirniki* with sugar before serving.

Serves 6