

Prinzesi



Bulgarian Meat and Cheese Sandwiches

- 450 grams (1 pound) ground meat of choice , we like pork
 - 1 large egg
 - 1 teaspoon salt
 - 1 teaspoon dry oregano
 - ½ teaspoon garlic powder
 - ¼ teaspoon black pepper
 - 1 cup freshly grated Kashkaval cheese or mozzarella
 - Two 9-inch baguettes, cut in half , or rye bread
 - butter
 - hot pepper oil, for serving (optional)
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- Preheat the oven to 400F.
 - In a large bowl, add the ground meat, egg, salt, oregano, garlic powder, black pepper, and cheese. Don't forget to measure with your heart, adding more or less of each ingredient, as desired.
 - Use your hands to mix everything really well (don't be afraid to get messy).

- Take each piece of baguette and lay it flat onto a baking sheet lined with parchment paper. Spread on a thin layer of butter and scoop 4 to 5 heaping tablespoons of the meat filling onto each slice. You can distribute it evenly, pressing down with the back of a fork or even use your hands.
- Make sure that each piece has an even layer of meat on it so that it cooks evenly.
- Bake at 400F for 20 minutes or until the meat is cooked. We like to put the top broiler on for the last 1 to 2 minutes, until the cheese and top gets golden but keep a close eye on it if you do.
- Enjoy with hot pepper oil on top, with a green salad on the side, or you can try the Bulgarian way which is with refreshing plain yogurt, or a yogurt drink (kefir) on the side.

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Easy Traditional Bulgarian Banitsa

- 5 eggs
- 350 grams of Bulgarian white cheese, Sirene or any feta
- 1.5 cups of plain yogurt – Bulgarian
- Balkan-Style or any you like, 280 grams
- ½ teaspoon of baking soda
- 1 cup of butter, which equals 2 sticks or 227 grams (butter should be melted)
- 1 pack of Phyllo dough sheets – 454g or 16 sheets



- Thaw the phyllo sheets as per the package directions and start preparing all of the ingredients before you unroll the thawed phyllo sheets. In a bowl break apart the feta with a fork, add the eggs and mix. Add the yogurt and baking soda and mix. Melt the butter and set it aside in a separate bowl.
- Unroll the thawed phyllo sheets and cover with a towel or a slightly damp towel as they dry quickly. Place one sheet on your work surface and brush with butter, place another sheet on top of the first sheet and butter it as well. You can now add a few big spoonfuls of the yogurt-feta mixture onto the buttered phyllo sheets and spread it around. You should have a thin layer of the yogurt-feta mixture.

- Tightly roll up the phyllo sheet long side up to form a long rope. Now roll that piece into a spiral shape and place it in the middle of your lined and buttered baking dish. I lined mine with parchment paper and buttered the top to prevent sticking. Repeat this exact step with the remaining phyllo sheets and wrap each one around the centre phyllo sheet to make a coiled pattern until the baking dish is full. You should have a total of 8 rolls that are filled with the feta-yogurt mixture since there are 16 phyllo sheets in a pack and we use 2 sheets per roll. Side note: you can also place the phyllo rolls side by side lengthwise in a baking dish instead of rolling them around one another if that's easier on you as well.
- Once you have all the rolls wrapped around one another in the baking dish you can now lightly brush the top of the Banitsa with melted butter and bake at 400F until flakey and golden for about 45-50 minutes depending on the oven. It should be nice and light and golden on the top and bottom. I bake mine uncovered on the middle rack. Let it cool a bit and enjoy.

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