

HALUSKI



Source : BAR DOBRE
www.bardobre.com

Type : Stews & Casseroles

Origin : Poland

Category : Entree

Classification :

Vegetarian

Description :

Haluski is traditionally made with a mixture of onions, cabbage & dumplings. It has been adapted in the U.S., primarily in Pittsburgh, PA to substitute egg noodles for the dumplings. This is Bar Dobre's version of haluski.

Quantity	Measure	Item
1	Head	GREEN CABBAGE (LARGE)
2	Each	ONIONS, YELLOW
1	lb	EGG NOODLES
1/2	Cup	White Wine
3	cups	Water
2	Tablespoon	Garlic Powder
2	Tablespoon	Salt
1	Tablespoon	Olive Oil

Instructions :

Prep the cabbage and the onions first. Peel the onions and then cut in half. Remove the onion root and then slice into 1" strips. Cut the cabbage in quarters, remove the core and then slice into strips about 2" wide.

In a large, heavy bottomed roasting pan or skillet heat oil. Add sliced onions and reduce to medium-low heat. Cover pan and stir frequently to prevent scorching. Once the onions have begun to caramelize add the white wine and deglaze the pan. Add the cabbage in layers, season each layer with salt and garlic powder. Add 2 cups of water to the pan. Add weights to

cabbage to help extract the moisture from the cabbage. Cover and stir frequently to prevent scorching. Cook for about 1 hour.

While mixture is cooking prep the egg noodles. Boil a pot of water for cooking the noodles. Once at a boil salt the water, 1 TB of salt should do. Cook pasta in boiling water, once cooked strain pasta in colander and then shock with cold water. Toss cooled pasta with 1TB olive oil to prevent sticking.

Once the cabbage is tender add the cooked egg noodles. Incorporate into the onion and cabbage mixture. Taste mixture and adjust seasoning if necessary. Remove from pot and serve immediately or cool mixture down and reserve for later. Haluski can be easily reheated in a small amount of stock or water.

Our Haluski at Bar Dobre is finished with our house Stroganoff sauce. Enjoy.

Serves / Time :

Serves 4
Serving Size
Yields

Prep Time 10 min
Idle Time
Cooking Time 1 hrs 30 min
Total Time 1 hrs 40 min