



Machanka – Minsk Style

By Chris Duke

Anna's Gourmet Goodies



I found this recipe on the web and modified it just a bit based on some of my other research. While I've not yet traveled to Minsk, I expect that this must be a form of comfort food for the people of Belarus. We loved it and hope that you will enjoy it as well.

Machanka

1.5 lbs pork
2 cups onion
2.5 cups beef stock
1/3 cup AP flour
1.5 cups sour cream
4-5 bay leaves
Olive oil
Salt
Pepper
Chopped fresh chives or parsley

Chop onions. Cut pork into ½” cubes. Coat a hot skillet with olive oil and sauté onions until just beginning to turn translucent. Add salt and pepper to taste. Add the pork and cook until some of the edges are just turning brown. Add the 1.5 cups of beef stock, bay leaves, cover and cook for about 20 minutes.

Dissolve the flour in 1 cup of stock that is cool. Add this mixture to a saucepan and cook over low to medium heat. When it begins to thicken, add the sour cream and mix thoroughly. Continue to cook until the mixture thickens – about like the consistency of pudding.

Remove bay leaves and use a slotted spoon to scoop pork and onions into a baking dish. Cover with the sour cream mixture. Bake at 375 degrees for about 20 minutes or until the top starts to brown.

I served these over fresh grated potato pancakes and added chives or parsley for garnish. This dish makes you feel good all over!

Bon Appetit!