

# *Stone Dog 2016 Feast Recipes*

## **Cheese Spread**

**An Original Recipe created by Samson (called Samii) Muskovich (mka Milan Nelson) for Stone Dog XII.  
Serves 8.**

### **Ingredients**

8 oz. Cream Cheese, softened.  
1 Tsp. Dried Rosemary  
2 Tsp. Dried Parsley  
3 Tsp. (1 Tbsp.) Minced Garlic (jarred)

### **Instructions**

1. In a mortar and pestle (or in a spice grinder), grind rosemary until fine, then place in small bowl.
2. Add parsley and garlic to the bowl, and mix to combine spices.
3. Add cream cheese and combine with spices
4. Cover and chill in the fridge for at least 2 hours, preferably overnight.

**Optional:** Serve with warm, crusty bread.

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## **Honey Butter**

**Serves: 8**

### **Ingredients**

3/4 cup butter, room temperature  
1/4 cup honey

### **Instructions**

1. In a small bowl mix butter and honey until smooth.
2. Store, covered, in the refrigerator.

# *Stone Dog 2016 Feast Recipes*

## **Mixed Green Salad with Feta and Apples**

**Serves: 16**

### **Ingredients**

#### **Salad**

16 oz. Spring Mix  
2 Medium to large Gala Apples, chopped  
8 oz. Feta Cheese, crumbled  
16 oz. Candied Walnuts (optional)

#### **Dressing**

**(Original Source: White House Honey-Apple Cider Vinaigrette)**

1 Tbsp. Minced Garlic  
1/4 C. Apple Cider Vinegar  
1/2 C. Honey  
3/4 C. Extra Virgin Olive Oil  
Salt and Pepper to Taste

### **Instructions**

1. Combine Apple Cider Vinegar, Honey, and Minced Garlic in a bowl. Whisk in EVOO to emulsify and combine it. Add salt and pepper to taste. Set aside until later.
2. In a large bowl, combine Spring Mix, chopped Gala Apple, and Crumbled Feta Cheese.
3. Whisk the dressing you previously made and pour it over the salad and toppings, coating thoroughly.
4. If serving with Candied Walnuts, sprinkle over the mixed salad or set in bowls on the table to garnish. Serve salad.

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## **Candied Walnuts**

**Serves: 16**

### **Ingredients**

16 oz. Walnuts (can be halves or pieces)  
2/3 C. Sugar  
1/3 C. Water  
Salt to taste

### **Instructions**

1. In a heavy pan, bring salt, sugar, and water to a boil and ensure sugar is dissolved.
2. Once sugar is dissolved fully, add in walnuts and stir to coat.
3. Once walnuts are coated, spread them out onto a pan.
4. Bake pan at 400°F for approximately 15-20 minutes until sugar coating is glossy.
5. Remove pan and allow walnuts to cool completely before serving.

# *Stone Dog 2016 Feast Recipes*

## **Russian Roasted Chicken**

An Original Recipe created by Samson (called Samii) Muskovich (mka Milan Nelson) for Stone Dog XII.

Serves: 20.

### **Ingredients**

16.9 oz. Baltika No. 9 Russian Lager

1/4 C. Sea Salt

3/4 C. Sugar

1.5 L Hot Water

1.5 L Ice Water

10 lb. or 20 pc. Chicken Thighs

1/4 C. (1 Stick) Unsalted Butter

1 Tbsp. Each of:

- Whole Peppercorns
- Thyme
- Basil
- Rosemary
- Minced Garlic

### **Instructions**

1. Combine Russian Lager, Salt, Sugar, and Spices in a large bowl or kitchen tub. Stir to combine ingredients and begin dissolving salt and sugar for the brine base.
2. Heat up 1.5 L of water to just below boiling. Once heated, add into brine base and stir in, ensuring salt and sugar are dissolved.
3. Add 1.5 L of ice water to cool the brine down.
4. Add chicken, giving it a stir to distribute the spices throughout the mixture.
5. Cover chicken and brine, and refrigerate for 16-24 hours.
6. When ready to cook, pre-heat oven to 375\* F, line pans with foil (helps with clean-up later), and melt butter.
7. Pat chicken pieces dry and lay them out in a single layer on the pans you're using. Baste chicken with melted butter before placing in the oven.
8. Place chicken into oven and set the timer for 60 minutes. At the 40 minute and 20 minute marks, baste with more butter.
9. At the end of 60 minutes, check the internal temperature of the chicken with a kitchen thermometer to 165\* F. Once it's at 165\* F, remove chicken from oven and allow it to rest prior to plating and serving.
10. Serve and enjoy!

# *Stone Dog 2016 Feast Recipes*

## **Roasted Pork Loin**

**An Original Recipe created by Samson (called Samii) Muskovich (mka Milan Nelson) for Stone Dog XII.**

**Serves: 8-10.**

### **Ingredients**

4-5 lb. Boneless Pork Loin

3 tbsp penzey's minced garlic

3 tbsp Italian herb mix

Salt

Pepper

1 tbsp smoked paprika

3 tbsp penzey's onion, minced toasted

3 tbsp parsley

Olive oil

### **Instructions**

1. Preheat your oven to 375°F.
2. Combine minced garlic, Italian herb mix, paprika, minced toasted onion, and parsley in a small bowl.
3. Pat pork loins dry with paper towels, removing any excess fluid from them.
4. Take a sharp knife and make several incisions along the length of the loin, fat side up.
5. Drizzle olive oil over pork, making sure to turn it over to coat. Rub oil into the meat.
6. Liberally sprinkle salt and pepper all over the pork, making sure to rub it in.
7. Sprinkle the spice and herb mixture all over the pork, ensuring that some of the mixture goes into the cavities you created earlier.
8. Add to your pan and roast for 45-60 minutes. Internal temperature should be approximately 145 – 150°F.
9. Once the internal temperature has been reached, remove from oven and allow to rest for approximately 5 minutes.
10. Once meat has rested, slice into ¼" slices and serve.

# Stone Dog 2016 Feast Recipes

## Buckwheat Kasha with Mushrooms

**Original Source:** Olga's Flavor Factory

*Modified to be vegetarian for Stone Dog by Samson (called Samii) Muskovich (mka Milan Nelson).*

**Serves:** 16

### Ingredients

1 oz dry mushrooms  
4 Tbsp minced garlic  
1 Large Onion, thin slices  
2 Tablespoons butter  
1 Tbsp Olive oil  
1½ cups buckwheat (12 oz.)  
3 cups Vegetable Broth (24 oz.)  
Salt

### Instructions

1. On a dry skillet over medium heat, roast the buckwheat until it's a golden brown color.
2. Re-hydrate the mushrooms by placing in a bowl and covering with hot water. Let it stand for about ten minutes.
3. Add 1 Tablespoon Olive oil and cook the garlic and onions, seasoning with salt, over medium heat 5-8 min, covered, until soft and beginning to brown.
4. Drain, rinse and chop the mushrooms.
5. Add the butter, mushrooms and buckwheat. Roast for 2-4 min, until the buckwheat is aromatic.
6. Pour in the vegetable broth, bring to a boil, season with salt, reduce the heat to low and cook for about 30 min, until the buckwheat has cooked through.

**Optional:** Add a slab of butter to the warm kasha when serving.

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## Spiced Cherry Sauce

### Ingredients

2 cans of cherries  
1 tsp cinnamon  
1/4 tsp nutmeg  
1/8 tsp cloves  
1/8 tsp mace

### Instructions

1. Mix the spices with the cherries and simmer for 15-20 minutes. Cool slightly and serve.

# *Stone Dog 2016 Feast Recipes*

## **Medianyky (Honey Cookies)**

**Serves: 40**

### **Ingredients**

4 c Unbleached All-Purpose Flour  
1 tsp Ground Cinnamon  
1/2 tsp Ground Cloves  
1/2 tsp Ground Ginger  
1/2 tsp Ground Nutmeg  
1 c Powdered Sugar  
2 tsp Baking Powder  
2 Extra Large Eggs  
1 c Honey  
2 tbsp Chopped Orange Peel

### **Glaze**

1 lg Egg; Beaten with a little Water

### **Decoration**

Coarse Sugar Crystals

### **Instructions**

1. Sift the flour, spices, sugar, & baking powder together, blending well.
2. Add the eggs, honey, & the orange peel to make a soft dough.
3. On a floured work surface, roll out the dough to about 1/2-inch thick.
4. Cut into shapes with cookie cutters, and place on a lightly greased or non-stick cookie sheet, brushing each one with the egg-wash glaze and sprinkle with the sugar crystals.
5. Bake in a preheated 350 Degree F oven until done, about 15 minutes.
6. Cool on wire racks and store in airtight containers.

# *Stone Dog 2016 Feast Recipes*

## **Trudonoshi**

**Serves: 48**

### **Ingredients**

24 oz. cottage cheese

2 eggs

1/3 C. sugar

pinch of salt

Pre-made frozen pie crust for about five 9-inch pies, cut into 10ths

### **Instructions**

1. Food process all the filling ingredient about 30 seconds on low speed (need to do in batches).
2. Roll out the pie crust pieces to usual pie crust thickness (about 1/8 inch).
3. Put pie crust pieces into mini-muffin tins (or regular muffin tins) and put approx. a tablespoon of filling into each (fill about 1/3-1/2 full).
4. Bake at 400 degrees for 20-30 minutes until golden brown. The filling puffs up impressively during baking, but deflates on cooling to make room for the sauces.

## **Blueberry Sauce**

16-oz. package frozen blueberries

1/2 C. sugar

1/2 Tsp. cinnamon

3 Tbsp. all-purpose flour

Toss together blueberries, sugar, cinnamon and flour. Bring to a boil just long enough for the flour to thicken the sauce slightly. Freeze for transport.

## **Raspberry sauce**

16-oz. package frozen raspberries

1 C. sugar

3 Tbsp. all-purpose flour

Toss together raspberries, sugar, and flour. Bring to a boil just long enough for the flour to thicken the sauce slightly. Freeze for transport.

# *Stone Dog 2016 Feast Recipes*

## **Bourbon Bacon Pecan Baklava**

**Serves: 48**

### **Ingredients**

5 tablespoons Honey Bourbon  
1-1/2 sticks unsalted butter, melted, plus more for the pan  
1 cup dried figs, finely chopped  
1 pound sliced bacon  
3 cups pecans, toasted  
1 cup sugar  
1/2 (1-pound) package frozen phyllo dough (9- by 14-inch sheets), thawed  
3/4 cup pure maple syrup  
1/2 cup water

### **Instructions**

1. Preheat the oven to 350°F. Butter a 9- by 13-inch baking pan.
2. In a large bowl, thoroughly combine the figs and 2 tablespoons bourbon. Let stand until the bourbon soaks into the figs. Meanwhile, cook the bacon as directed until very well-browned. Drain on paper towels and then crumble very finely. Very finely chop the pecans. Stir the bacon, pecans and 1/2 cup sugar into the fig mixture.
3. Lay a sheet of phyllo in the bottom and up the sides of the pan. Lightly brush with melted butter. Repeat with 4 more phyllo sheets and butter. Spread one-third of the filling evenly over the phyllo. On a clean work surface, lightly brush 1 phyllo sheet with butter. Top with another phyllo sheet and lightly butter. Repeat with 3 more phyllo sheets and butter, then press the stack on top of the filling. Spread half of the remaining filling evenly on top. Repeat this layering of 5 phyllo sheets and bacon filling one more time. Top with 5 buttered and stacked phyllo sheets, buttering the top well.
4. With a small, sharp serrated knife, cut the baklava into 48 diamonds. Bake the baklava until dark golden brown, about 1 hour.
5. While the baklava bakes, bring the maple syrup, water, 1/2 cup sugar and 3 tablespoons bourbon to a boil in a medium saucepan. Reduce the heat to medium and simmer for 5 minutes. As soon as the baklava comes out of the oven, pour the syrup evenly on top. Let stand for at least 3 hours – or overnight.

**Note:** Replace bacon with mini chocolate chips as an alternative for those who cannot eat bacon.

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## Recipe Sources/Credits

**Honey Apple Cider Vinaigrette** – <http://www.marthastewart.com/351242/white-house-honey-apple-cider-vinaigrette>

**Medianyky** – <https://web.archive.org/web/20151024172048/http://www.ruscuisine.com/recipes/breads-and-pastry/cookies/n--44/>

**Trudonoshi, Spiced Cherry Sauce, Blueberry Sauce, and Raspberry Sauce** – <http://www.strangelove.net/~kieser/Russia/Food/recipes.html#Desserts>

**Bourbon Bacon Pecan Baklava** – <https://www.makersmark.com/recipes/desserts/bacon-pecan-bourbon-baklava>

**Russian Roasted Chicken, Cheese Spread, Honey Butter, Mixed Green Salad with Feta and Apples, Candied Walnuts, and Roasted Pork Loin** – <http://www.samiitiger.com>

**Buckwheat Kasha with Mushrooms** - <http://www.olgasflavorfactory.com/ontheside/side-dishes/buckwheat-kasha-with-mushrooms/>