

Garten Salat Suppe & Stirrum

Gwen (Schock) Cowherd, e-mail message to Michael M. Miller

Most German Russians planted a vegetable garden. One of the first meals enjoyed with fresh garden produce was Garten Salat Suppe with Stirrum.

Garten Salat Suppe (Garden Lettuce Soup)

Bib lettuce

2 green onions and tops chopped

2 radishes sliced thin (optional)

Chopped dill

1 cup cream

¼ cup water

1 tablespoon vinegar

Salt and pepper

1 tsp. sugar or to taste

Mix cream, vinegar, water, sugar, salt and pepper. Pour over chopped lettuce, onions, dill and radishes. Serve over stirrum.

Modern-day method: Use homemade ranch dressing and thin it with either buttermilk or plain milk.

Stirrum

3 eggs

1 cup milk

2 cups flour

½ teaspoon salt

1 teaspoon baking powder (optional)

Mix together like pancake batter. Pour a cup of batter into a greased pan and fry lightly, flip, chop into pea-size pieces while it continues to brown. Serve with maple syrup and covered with Garten Salat Suppe.



Dill growing in the garden.



More dill for pickling.



Bib Lettuce growing in the gardens.



Browning and chopping Stirrum.



Serving Stirrum with lettuce and maple syrup.