


# Bizarre Russian Food


TOP 10

# Blini with caviar and sour cream



Cruel prank idea: Tell your American friend it's whipped cream and jam and watch them experience the most intense sensory bafflement of their lives.







1

fork user rating

Write your own review or comment here...




print with recipe




So good! I made a shredded beet salad to go along with it and ended up with a wonderful dinner.

by [sBoutrosBoutros](#) on 03/20/12 | [flag if inappropriate](#)




print with recipe




I found this recipe as I was flipping through an old Gourmet looking for a different recipe. sounded good so we just had it for brunch--great flavors, easy to make (once you get everything together). It would be fun to have for a Brunch party.

by [Terry from CT](#) on 03/27/11 | [flag if inappropriate](#)



print with recipe



I did not like the flavor combination of pancakes, sour cream, and caviar. The egg yolk and browned butter make it worse. I would not make this recipe again.

by [A Cook from United States](#) on 04/15/09 | [flag if inappropriate](#)



# Herring Under Fur Coat



Imagine a cake layered with salted herring, cooked vegetables, and a coat of grated beets and mayo. It sounds gross but it'll grow on you, just like an actual fuchsia fur coat might.



Anonymous November 19, 2012 at 12:51 AM

This is one of our favorite dishes for holidays. Have to have shuba or olivye on our party table, my mom also adds pickles between layer

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Lea November 19, 2012 at 8:49 AM

This is a perfect holiday salad. My favorite any time:) I only like pickles in the oliv'e. This salad is perfect with out pickles:))) Happy Thanksgiving!!!!!!  
Enjoy♥. . \* ^ \* ♥

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[Reply](#)



Anonymous November 19, 2012 at 1:28 PM

had this for lunch today:) YUMMY!

[Reply](#)



# Varenyky



# You can fill them with anything, but fruit is common. Fruit dumpling!

## *2 comments:*



**Doug & Charisse** said...

This treat looks like an adventure!! I would love to try to make it sometime, I'll let you know how it turns out ;)

July 25, 2011 at 6:27 PM



**Allyson** said...

It's so delicious, and you can really put anything you want in it! They do a lot of berry versions here. :) I definitely want to hear how it turns out!

July 26, 2011 at 8:12 AM



# Vinaigrette





Beets, potatoes, pickles, and pickled cabbage are the vegetables used most frequently in Russian cuisine, so it's no real surprise that they have a super healthy dish of their own.



Irina

June 21, 2010, 10:15 pm

Yum! I love "vinegret." I don't normally add onions and I use either pickles or sauerkraut, but not both. Otherwise, my recipe is essentially the same as yours. I don't eat fish any more, but, if I remember correctly, vinegret pairs really well with salted herring. Have you ever tried this combination?

Reply



NatashasKitchen.com

June 22, 2010, 8:46 am

I've never tried that combination. Sounds interesting.

Reply



DaMa

August 17, 2012, 6:18 pm

Irina you are talking about shuba...thats different from vinegret



Reply

A11a

June 25, 2010, 8:18 pm

Now where did you get the idea to use canned beets?

# Olivye salad



It'll probably freak non-Russians out a little, but really, it's just potato salad if it was jacked up on more veggies, mayo, and the aforementioned bologna. Looks foul, tastes incredible.



**nathalie, now great gr. mother generation**

*September 8, 2010 at 12:29 am*

your salat olivier recipe is good, but if I use meat, it is boiled and cubed chicken breast. Carrots? Only if the salad is vegetarian. Apple? Yes, definitely. Also, two or three branches of celery, cubed small to avoid threads, and YES, DILL, preferably fresh. You are not mentioning that. Decorate prettily Russian way: use a round bowl, place a red radish or an olive in the centre, use about 8 rounds of hard boiled egg to make a circle close to the edge of the bowl. Some dill here and there for greenery, be creative. Looks are important, so are the TRADITIONAL ingredients and the resulting good taste, ( I do use some yohurt with my margarine.) Best wishes, your site seems good. Nathalie.



**Olia**

*March 24, 2011 at 10:36 pm*

wow you make it with an apple? I will definitely try next time i make it! thanks!



**Liza**

*April 23, 2011 at 3:19 am*

My mother put apple in her salad olivier too. I like your recipe—it reminds me of my Mother's recipe. I am trying to recreate her salad. She passed away a year ago and this is one recipe, I wish I had written down. Everyone: Write down your mother's and grandmothers' recipes. You and your children will never regret it!



**Perry**

*December 29, 2012 at 1:17 pm*

This is a popular dish in Iran as well. My parents and their friends often serve it, though it is by no means a staple. I tend to see it more often when the weather is warm and there are no variations. It's always with mayonnaise, never with sour cream; never any apple or carrots; never with sausage, always with chicken. My mom often makes it to get rid of leftover roasted chicken. Always finely chopped; always with chicken, skinned potatoes or any variety, mayonnaise, peas and chopped pickles. I haven't encountered anyone who doesn't love it.



# Kissel



“Fruit soup” made from fruit juice and starch and commonly served as a dessert. In case you weren’t sure yet, soup is kind of a big deal.



Marina

July 18, 2012, 12:44 pm

Where do you buy potato starch? I have tried to find it with no luck.

Reply



natashaskitchen

July 18, 2012, 1:42 pm

I bought it at Rosauers. Fred Meyer might have it. My mom In CA buys it at Asian Supermarkets or Russian stores. Hopefully this helps

Reply



vikulya

July 18, 2012, 6:27 pm

I made a blueberry kompot today using frozen blueberries. And then I saw your kompot post)) I guess it is popular among us!)

By the way, I am sure it is way healthier than fruit punch 😊

# Solyanka





# Every type of meat + every type of sour thing = soup?

## Ratings & Reviews:



By [Tea Jenny](#)  
on September 15, 2009



“ Hi Bonnie, you know how much we like soup, and we liked this one. We thought soup? or stew? it was quite a meal on it's own, I picked this because it was so different, I used beef, ham and sausage. the flavour was amazing, it had a nice sour salty taste sooo good with a chunk of bread that I made from my other baby, this is definitely a soup for cold weather it sure does warm you up. I am so pleased you posted it. First time I had Russian soup/stew. Made for PAC fall 09 ”

2 people found this review Helpful.  
Was this review helpful to you? [Yes](#) | [No](#)



By [mommymakeit4u](#)  
on May 14, 2011



“ A very good soup!! I loved the flavour of the broth. I'm going to make the authentic version of this next time as I found the chopping of the meat (especially beef) very time consuming and difficult to get small enough. ”

1 person found this review Helpful.  
Was this review helpful to you? [Yes](#) | [No](#)



By [Chef #1426575](#)  
on October 26, 2009



“ Best dish ever!!! ”

0 people found this review Helpful.  
Was this review helpful to you? [Yes](#) | [No](#)

# Okroshka



It's cold kefir with cucumbers, bologna, and dill — it's like all the ingredients rejected from soup in the past got together and decided to puzzle us all.



Margo

September 19, 2010, 4:37 am

Ummm... I was served this at midnight after a days excursion to Kazan. So perfect as a late-night meal, a mid-morning snack, a light dinner with fresh dark bread... Thank you for providing the recipe. This is going into our family cookbook!

Reply



natashaskitchen

February 14, 2013, 11:35 am

I totally agree with you Margo 😊



Reply



nadia

November 12, 2010, 12:48 am

The first time i heard of this soup is when i was dating my husband, and i thought "these Russians eat some interesting things"lol My mother in law makes it with kavas though. I dont like it but its my hubbys favorite, especially on a hot day at work.=)

Reply



# Kholodets



MEAT JELLO. The concept never feels completely normal, but it's delish and fun to play around with! And look at all the shapes you can make!



# Kompot





This one's basically Eastern Europe's version of fruit punch, except that it's made by boiling fruits in water, which just seems like a more complicated way of going about the whole thing, but is totally worth it.



July 20, 2012, 3:25 pm

I love compot! I swear by strawberries! I am convinced they can turn any compote (even boring winter one) more flavorfull! So, I always try to throw a few strawberries in mine. Natasha, do you know how to make milk kisel? (molochnij kisel)??? My grandma used to always make it and I loved it as a kid! I am scared to experiment by myself though...lest I ruin my childhood memories 😊

Reply



natashaskitchen

July 20, 2012, 7:04 pm

Thank you for sharing. I know I will be adding strawberries to my next kampot! I posted instructions for Kissel at the bottom of the kampot recipe. I'm not sure what you mean by molochniy?

Reply



Sveta

July 21, 2012, 2:29 pm

It was white! 😊 Definetely milk-based with rasins and it was thicker than fruit kisel, we ate it with a spoon. My mom has never made it, and sadly, my grandma is no longer with us. So, I am hoping I can get the recipe elsewhere.



Thanks for watching!