

# Grilled Potatoes with Garlic Dip

Potatoes are most used vegetable and side in Czech cuisine. If you were to prepare something on a grill, e.g. our recipe for skewers, you may try to make grilled potatoes in tin foil with garlic dip. It goes very well with meat and you can please your vegetarian friends as well. Of course, you don't have to necessarily grill them, but bake them in oven.

## Ingredients

- potatoes
- fresh thyme, rosemary
- 250 ml of sour cream
- 4 cloves of garlic
- salt and pepper
- chives
- butter

## Directions

1. Clean potatoes thoroughly, don't peel them. Cut in the middle, but not all the way through. You can pierce large potatoes with fork.
2. Fill with piece of butter and thyme and rosemary.
3. Wrap potatoes in tin foil and put on grill for 30-40 minutes and turn sometimes. (You can brush tin foil with a bit of oil.)
4. Meanwhile mince garlic and mix it with sour cream and season with salt and pepper.
5. Serve in grilled potato skin with chopped chives.

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# Grilled Pork Skewers

Time of weekend family barbecues is not just pleasure time in US or UK but also in Czech Republic. Although it's pretty obvious that meals on the menu are quite different. Czech grill parties or bonfires include mainly sausages and selection of meat. Fairly popular among Czechs are "špízy" (meat on a skewers), which can be made in many different ways. Let's try one of the classic grilled pork skewers today. You can serve them with grilled potatoes and vegetables. And of course don't forget a cold beer to wash it down.

## Ingredients

- 500g of pork leg
- 3 cloves of garlic
- 2 bratwursts
- 2 onions
- 2 bell peppers
- 4 potatoes
- salt and pepper
- olive oil

## Directions

1. Cube the pork, pour with oil and mix with minced garlic, salt and pepper. Let in fridge for several hours.
2. Slice bratwursts, onions, peppers and potatoes. You can oil the potatoes.
3. Thread ingredients on a skewer.

4. Grill for about 20 minutes. Or put in oven.



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## Cauliflower Pancakes

Cauliflower is quite popular vegetable in Czech Republic and not just as an ingredient in vegetable soups. For a main course there are three cauliflower recipes: Breaded fried cauliflower, cauliflower pancakes and scrambled cauliflower (known as mozeček). Now fried cauliflower is most common and served even in restaurants in lunch menu, but my personal favourite are pancakes. This soft and fluffy meal beats all stereotypes about Czechs being only meat-eaters. Cauliflower meals are always served with potatoes.

### Ingredients

- 1 cauliflower
- 2-3 eggs
- salt and pepper
- 4 spoons of flour
- oil

### Directions

1. Cut off leaves and stalk. Clean cauliflower and divide

to smaller florets. Boil in salted water for 10 minutes. Strain and let cool off.

2. Squash cauliflower.
3. Divide egg whites and yolks. Add yolks to squashed cauliflower. Whip egg whites.
4. Mix flour to mixture and season with salt and pepper.
5. Gently mix in whipped egg whites.
6. Fry small pancakes slowly in heated oil from both sides.

Add flour if the mixture doesn't hold together enough.