

What to prepare before class:

1. Chlebíčky & Charcuterie Platters 2024

Vlašák - Czech Deli Salad

About 2 LB

Important note:

Vlasak salad is the best option for the sandwiches. However, you can optionally use potato salad (even a store-bought version) if you run out of time, just as the Czechs would do. Other options would be to substitute with plain mayo, cream cheese, butter, or even mustard.

Ingredients:

- 1 medium potato (about 1/3 LB before peeling) *
- 1 medium carrot (about 1/3 LB before peeling) *
- ¾ cup frozen peas (or fresh) *
- ¾ cup of dill pickles - diced (reserve the liquid) *
- ½ medium onion - peeled and finely chopped (about ¼ LB total)
- 2 TBSP of juice from dill pickles
- 1 ¼ cup of mayonnaise
- ½ TSP of salt
- ¼ TSP of ground pepper - ideally freshly ground

* The amount doesn't need to be exact; an approximate amount will be sufficient.

Tools:

- Chef's Knife & Cutting Board
- Measuring Spoons & Measuring Cups
- Peeler
- Medium Sauce Pan or Small Pot (about 4 QT)
- Fork
- Colander
- Medium Size Baking Sheet
- Large Mixing Bowl (about 8 QT or more)
- Silicone Spatula

Additional preparation steps:

For the best results, prepare a day ahead, but do not prepare later than an hour before class.

1. **Potato, carrots, & peas preparation and cooking:**

- 1.1. Rinse potato and carrot under cold water.

- 1.2. Then peel (or leave unpeeled as you wish).
- 1.3. Dice potato and carrot into uniform dice (about 3/8").
- 1.4. Place together into a medium pot and then fill the pot with water (about 1" above the level of the vegetables).
- 1.5. Cover the pot with a lid and place it on a high-heat burner. Bring to a boil.
- 1.6. Lower heat to medium and boil until fully cooked (about 12 – 15 minutes). Take one of the potatoes out and taste to make sure it is done.
- 1.7. Then add:

 ¾ cup frozen peas

Cook for an additional 30 seconds (this is enough time to cook even frozen peas).
- 1.8. Drain the water by pouring it over a colander and placing it on a baking sheet to cool it completely.
- 1.9. When fully cooled, place into a mixing bowl.

2. **Final phase:**

- 2.1. Add into a large mixing bowl:

 ¾ cup of dill pickles - diced (reserve the liquid)
 ½ medium onion - peeled and finely chopped (about ¼ LB total)
 2 TBSP of juice from dill pickles
 1 ¼ cup of mayonnaise
 ½ TSP of salt
 ¼ TSP of ground pepper - ideally freshly ground

Thoroughly fold them together with a spatula.
- 2.2. Taste and add salt and pepper if needed.
- 2.3. For the best result, refrigerate overnight (ingredients will nicely combine).

Cheese - Garlic Dip/ Spread

6 - 8 servings

Active Time: **10 min.**

Total Time: **10 min.**

Level of Advancement: **1/5**

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Once you eat this cheese-garlic dip, you will continue to crave more for days. It is great to serve on bread of any kind or with chips (corn or potato). Additionally, it pairs well with wine or beer and is great for kids when used on sandwiches with vegetables!

Great for:

- Serving on bread of any kind
- Dipping with any kind of vegetable or chips.

Ingredients:

1 ½ cups of cheese of your choice - finely grated

1 cup of plain white yogurt (preferably regular whole yogurt or whole Greek yogurt)

1 cup of mayonnaise

1 clove of garlic - peeled and grated

½ TSP of salt

¼ TSP of ground pepper - ideally freshly ground

Optionally: **1 cup** of corn - fresh (or defrosted frozen)

Tools:

Measuring Spoons & Measuring Cups

Medium Mixing Bowl (about 3 - 4 QT)

Silicone Spatula

Small Hand Grater or Garlic Press (for garlic)

Additional preparation steps:

For the best results, prepare a day ahead, but do not prepare later than an hour before class.

Directions:

1. Place all ingredients into a medium mixing bowl and thoroughly fold them together with a spatula.
2. Taste and add seasoning or pepper if needed.
3. Refrigerate overnight for best results (ingredients will then be able to settle more completely).

Chlebíčky & Charcuterie Platters

Note for Vegetarians:

Replace deli products such as ham and pepperoni with extra Swiss cheese, provolone, or other cheeses.

Ingredients:

6 hard-boiled eggs *

1 cup of mayonnaise

2+ French bread – thicker option **

2+ LB of boiled ham – thinly sliced ***

1+ LB of other kind of ham – thinly sliced ***

1+ LB of baby Swiss cheese (or regular Swiss cheese) – thinly sliced ***

1+ LB of provolone cheese – thinly sliced ***

½+ **LB** of pepperoni – regular slice

1 tomato

1 small jar of small dill pickles (as small as possible; we are going to need just about 10 small pickles, plus some dill pickle juice).

2 TBSP of paprika

A bunch of fresh parsley

Note:

The “+” sign means that you can optionally purchase a larger amount of the ingredients to have more opportunities to practice. The nominal amount shows the minimum recommended quantity to fully take advantage of the class.

* Cook 6 large eggs until they are hardboiled and peel (Cook for 10 minutes in boiling water, then crack on the wide bottom side, and place into ice water and let sit. After 10 minutes of sitting in the water, peel).

** In Czech and Slovak cuisine, a bread called Veka is used, which is not available in the USA. However, you can substitute it with French bread, also known as a French baguette. A thicker version would be a great option for regular-sized open-faced sandwiches, while a thinner version would be ideal for mini sandwiches. I would recommend purchasing one thin and one thick baguette for the upcoming class. French bread is commonly available in the USA in stores like Hy-Vee, Walmart, Target, etc.

*** Order the ham and cheese to be sliced at your local supermarket, deli, or butcher store (do not buy pre-sliced ham/cheese). Request them to slice it to a “shaved thickness,” and then ask them to gently pile it on top of each other to avoid ripping a slice. The slices need to be thick enough not to fall apart but not so thick that they lose the flexibility needed to make them into sandwich art. I always ask the person at the deli counter to cut me a single slice of each (ham/cheese) and then try to bend it. If it bends easily, it will work. If it is hard to bend, it needs to be cut thinner. My local store uses a Hobart slicer, and they slice my ham at a thickness of 6 – 7 and the cheese at a thickness of 7 – 8. Keep in mind that this may vary with different types of slicers. To ensure you receive ham and cheese sliced as you need, order it in your store at least a day ahead of the class.

Tools:

Measuring cups and spoons

Cutting board and chef's knife

Small paring knife

Bread knife
Spatula
Egg slicer
Pot for cooking eggs
2 oz disher or set of coffee spoons
Pastry bag and pastry tips
Plate
2 platters

Additional preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com