

Hrybivka (Mushroom Soup)

From
Baba's Kitchen: Ukrainian Soul Food
by Raisa Stone

www.ukrainiansoulfood.ca

Baba going to teach you all about cooking *hryby*, mushroom. This very Ukrainian thing.

Most important, ask someone who know about mushroom to go to woods with you. Must be expert and someone who like you. Otherwise, you can be poisoned. Back in Ukraina, Baba like to wear berry stain on lip, wink at Soviet or Nazi soldier and take into woods as far as possible. Then I feed him mushroom. Oop, is wrong mushroom. Oop, is dead Nazi. You think you and your girlfriend know how to laugh? You not been nowhere, sweetheart.

Or else you not so brave, go to stupormarket and buy good kind mushroom. Worst kind is white ordinary. Best variety is call *bilyi hryb*. In stupid Canada, everything is so mix up. You can usually only buy kind of mushroom close to Ukrainian in Italian store. Is call porcini or boletus. If you can't find, try instead kind called *chanterelle* or *oyster*, much more flavour. Dry *shitake* is tasty, but maybe have too strong flavor. Is your good guess. If you find Ukrainian mushroom call *pidpenky*, you double lucky. Go buy lottery ticket, too. *Pidpenky* is also call "honey mushroom".

If you get dry *porcini/boletus*, you going to have to soak in hot water hour or two to make soft. They usually have some dirt, so you going to pour away water you soak in. Or can use to soak bunion. Baba don't know if mushroom water have medicinal property, but it make your feet smell tasty.

Wash fresh, quality mushroom. Slice them up so they attractive and still look like mushroom, not sad little piece of dirt like in can soup. If you using dry, soak for at least two hour before cleaning. Throw out water they soak in. There is funky, which is good for both music and food. Then there is grungy, which is barely good enough for music.

Boil medium pot water and throw in mushroom. Turn to simmer and cook until out jump tasty smell. About fifteen minute.

Let sit until is cool down enough to pour safely.

Strain out mushroom and keep liquid in pot. Add salt and crack black pepper.

Put kettle on to boiling. Enough for splash into recipe and cup of coffee for you. Baba can tell you is Instant person.

Heat up medium frying pan. Mix around glop of butter or soniashnyk oil with flour until it all turn goldie.

Mix chop onion and crush garlic into butter-flour thing. Trick is to keep scraping around with speculum so nothing stick or burn. **When this mix turn brown, add big splash boiling water.** Stir some more. When everything in pan is smooth like building body man mastoid, **pour into mushroom liquid. Also add those mushroom. Make simmering for five minute.**

Your option:

*If you like that Chinese hot sour soup, **add sauerkraut juice** to this soup, last thing. Really, it taste nothing like. Baba just trying to find some cultural common ground. Or put bowl of sauerkraut juice on table so guest can add as they like.

Ingredient List:

- Fresh mushrooms, one pound OR dried mushrooms, one cup
- Butter, one tablespoon OR cold pressed sunflower oil, one and one half tablespoons
- Flour, one teaspoon
- Salt and cracked black pepper to taste
- Onion, one teaspoon when chopped
- One clove garlic
- Boiling water, one quarter cup
- Sauerkraut juice, one quarter to one half cup. Taste as you add

This recipe is an excerpt from **Baba's Kitchen: Ukrainian Soul Food** by Raisa Marika Stohyn (Raisa Stone): 190 traditional Ukrainian recipes and many outrageous stories from Stalinist survivors. Baba's Kitchen has an entire **Hryby (Mushroom) chapter!**

For purchase, visit:

www.ukrainiansoulfood.ca

Baba's Kitchen & Rosie's Rescue (children's Ukrainian culture book) are available as both hard copy and as ebook downloads.

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