

Food

Serbian cuisine is a reflection of historical influences in this area, where Oriental and Slavic tastes are dominant.



Local favorites are ćevapčići (small rolls of mixed minced meat), which are eaten with plain onions and warm bread. Pljeskavica, another extremely popular and tasty dish, is the actual ancestor of the hamburger, minced meat sprinkled with spices and grilled like beef steak. You will come across all kinds of grilled meat, sarma (stuffed cabbage, minced beef and pork with rice enveloped in pickled cabbage or vine leaves), stuffed peppers, Serbian beans, podvarak (roast meat in sauerkraut), musaka (minced pork or beef mixed with eggs and potatoes and then baked), gibanica (pastry leaves mixed with eggs, cheese and then baked), proja (corn bread), etc. The famous home grown spirits are šljivovica (plum brandy) and lozovača (grape brandy).

Cevapcici

Ingredients:

- 1 1/2 pounds ground pork
- 1 pound lean ground beef
- 1/2 pound ground lamb
- 1 egg white
- 4 cloves garlic, minced
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons ground black pepper
- 1 teaspoon cayenne pepper
- 1/2 teaspoon paprika

Directions:

1. Preheat a grill for medium-low heat.
2. In a large bowl, combine the ground pork, ground beef, ground lamb and egg white. Add the garlic, salt, baking soda, black pepper,

- cayenne pepper and paprika. Mix well using your hands, and form into finger length sausages about 3/4 inch thick.
3. Lightly oil the grilling surface. Grill sausages until cooked through, turning as needed, about 30 minutes.

Gibanica

Ingredients:

- 1 packet filo dough
- 500 gr low fat cottage cheese
- 500 gr full fat cottage cheese
- 5 eggs
- 1 tsp salt
- 1/2 a cup of oil (sunflower, or other light-tasting oil)
- 1 cup milk
- 1/2 a cup of buttermilk
- 20 gr butter
- 1 Tbs milk



Directions:

Preheat oven to 250 degrees. Combine two types of cottage cheese in large mixing bowl. Add eggs one at a time, beating after each addition. Add salt, oil, milk, and buttermilk, and beat until well combined. Place one layer of pastry in the bottom of a deep pan. Dip almost all of the remaining pieces of pastry into the batter and then place them at random in the pan. Reserve about three undipped pieces for the top, as well as several tablespoons of batter. Cover the top of the mixture with the remaining pastry layers. Cut up the butter into small pieces and place on the pastry. Spoon the remaining batter and the additional tablespoon of milk over the top. Cook for about 40 minutes, until nicely browned on top. Invert onto a plate. Serve warm. This dish is often accompanied by a glass of buttermilk or beer.