

Russian Vegetable Pie

Submitted by Belle Holmes. Original recipe came from "The Vegetarian Epicure" by Anna Thomas.

Crust:

1-1/4 cup flour

1teaspoon sugar

1 teaspoon salt

3 Tablespoons butter

4 ounces cream cheese

Sift together flour, sugar and salt. Cut in butter and work in cream cheese. Roll out 2/3 of pastry, large enough to cover pie pan. Set aside.

Filling:

3 Tablespoons butter, divided

1 medium onion, chopped

1 small head of cabbage: 5 or 6 cups shredded

1/4 teaspoon each of basil, marjoram, tarragon, dill, salt and pepper

1/2 cup mushrooms or eggplant

4 ounces cream cheese

4-5 hard boiled eggs, sliced

Melt a Tablespoon of butter to sautee onions and cabbage. Saute for a few minutes, stirring often. Cook cabbage until wilted. Stir in herbs, salt and pepper. Remove from skillet, set aside. Add remaining 2 Tablespoons of butter to skillet. Saute mushrooms or eggplant slightly. Spread cream cheese on bottom pie crust, then arrange egg slices in layers over cheese. Cover with cabbage. Make final layer over cheese using mushrooms. Cover with pastry, pressing edges tightly. Make slashes on top. Bake at 400 degrees for 15 minutes. Then turn heat down to 350 degrees. Bake an additional 20 to 25 minutes.