



*Seasons of
the year
in Polish
cuisine*

A close-up photograph of a dense field of green, feathery plants, likely dill, with the word "Spring" overlaid in white, italicized text. The plants are vibrant green and appear to be growing in a field. The text is centered and reads "Spring".

Spring



Summer



Autumn

A close-up photograph of various dried botanical specimens. On the left and top, several walnuts with their characteristic cracked, light-brown shells are visible. On the right and bottom, there are several star anise pods, which are dark brown and have a distinctive eight-pointed star shape. The background is dark, making the light-colored walnuts stand out. The word "Winter" is written in a white, elegant cursive font across the center of the image.

Winter

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STARTERS

1. Oil herrings
2. Vegetable salad
3. Tofu a la Greek fish
4. Tuna salad

SOUPS

5. Cucumber in brine soup
6. Tomato soup
7. Chicken soup
8. Cold borsch
9. Mushroom soup
10. White soup
11. Pea soup



MAIN COURSES

- 12. Meat balls**
- 13. Sauerkraut stew with meat and mushrooms**
- 14. Fennels with Jerusalem artichokes**
- 15. Pork chops with mushrooms**
- 16. Carp in aspic**
- 17. Russian dumplings**
- 18. Cabbage rolls**
- 19. Duck stuffed with apples**
- 20. Dumplings with sauerkraut and mushrooms**

DESSERTS

- 21. Apple pie**
- 22. Yeast cake with strawberries**
- 23. Poppy seed cake**
- 24. Cheese cake**
- 25. Apple pancakes**