

This is a wonderful, savory recipe that I often use at the holidays for vegetarians and other veggie-lovers. It is from *The Vegetarian Epicure* by Anna Thomas, my favorite cookbook of veggie gourmet recipes.

Enjoy!

Kristie

russian vegetable pie

Pastry:

- 1¼ cups flour
- 1 tsp. sugar
- 1 tsp. salt
- 4 oz. softened cream cheese
- 3 Tbs. butter

Filling:

- 1 small head cabbage (about 3 cups shredded)
- ½ lb. mushrooms
- 1 yellow onion
- to taste: basil
- marjoram
- tarragon
- salt and fresh-ground pepper
- 3 Tbs. butter
- 4 oz. softened cream cheese
- 4 to 5 hard-cooked eggs
- dill

Make a pastry by sifting together the dry ingredients, cutting in the butter, and working it together with the cream cheese. Roll out ⅓ of the pastry and line a 9-inch pie dish. Roll out the remaining

pastry and make a circle large enough to cover the dish. Put it away to chill.

Shred a small head of cabbage coarsely. Wash the mushrooms and slice them. Peel and chop the onion.

In a large skillet, melt about 2 tablespoons butter. Add the onion and cabbage, and sauté for several minutes, stirring constantly. Add at least ⅛ teaspoon each of marjoram, tarragon, and basil (all crushed), and some salt and fresh-ground pepper. Stirring often, allow the mixture to cook until the cabbage is wilted and the onions soft. Remove from the pan and set aside.

Add another tablespoon of butter to the pan and sauté the mushrooms lightly for about 5 or 6 minutes, stirring constantly.

Spread the softened cream cheese in the bottom of the pie shell. Slice the eggs and arrange the slices in a layer over the cheese. Sprinkle them with a little chopped dill, then cover them with the cabbage. Make a final layer of the sautéed

mushrooms and cover with the circle of pastry.

Press the pastry together tightly at the edges, and flute them. With a sharp knife, cut a few short slashes through the top crust.

Bake in a 400-degree oven for 15 minutes, then turn the temperature down to 350 degrees and continue baking for another 20 to 25 minutes, or until the crust is light brown.

Serves 4 to 6.