

HOW TO PREPARE AN EASTER BASKET

First you start with a straw basket. It doesn't have to be elaborate. In early times, people used the large pan in which they mixed the bread dough. Lay a towel across the bottom. Now the contents. . .

Pascha, the large round loaf of bread made of white flour, eggs, milk and raisins, symbolizes our Lord Himself, who is the Living Bread, who has come down

from heaven to give eternal life in the Eucharist. Christ is our spiritual nourishment for eternal life. *See recipe on this page.*

Hard boiled eggs are considered a symbol of resurrection, the emergence of new life. At Easter, our Savior came forth from the tomb as the chick after breaking the shell at birth.

Butter often is in the form of a lamb or just a cube of butter. The butter represents the Lamb of God who was offered on the altar of the cross for the life of the world.

Ham and sausage symbolize the sacrificial animals of the Old Testament, foreshadowing the true sacrifice of our Savior who became for us "a Lamb of God, taking away the sins of the world".

Salt symbolizes the Truth of the message of Christ. Just as salt preserves food, so the teachings of Christ preserve our eternal life.

Horseradish - khrin is a reminder of the bitter drink given Our Lord on the Cross. *Recipe - Take a can of whole red beets, grate finely and add half a bottle of commercial horseradish. Add sugar to taste (2 tablespoons) and one tablespoon of lemon juice. Refrigerate.*

Cottage cheese signifies the spiritual wealth of God's kingdom. As the priest blesses the dairy products, he prays: "As we partake may we be filled with Your generous gifts and unspeakable goodness."

Newly created pysanky enhance the basket's content - their symbols tell religious significance.

Cover the basket with an embroidered rushnyk and bring it to church Easter morning. If you have fasted during the Great Lent, especially during Holy Week, nothing tastes better than the food in the basket.

Mother Mary Palanuk's Easter Bread

2 cups scalded milk – cool to lukewarm
or 1 cup milk and 1 cup cream

½ cup warm water 2 pkgs. yeast

1 cup sugar 1 tsp. salt

6 egg yolks 4 whole eggs

¾ cup melted butter 1 tsp. vanilla

juice and rind from 2 oranges

½ c. raisins 12 cups flour

Soak yeast in ½ c. warm water and 1 T. sugar. Beat eggs well, add sugar and beat again. Add melted butter and beat together. Add yeast and the rest of the ingredients. Mom says to let it rise twice. Bake ½ hr @ 350 degrees – then Bake ½ hr @ 325 degrees. While visiting in western Ukraine during the Easter Season, we tasted a variety of good Easter bread. We came home and tasted Mother Palanuk's Pascha. It was super. This is her recipe. She tried adding whiskey to the liquid ingredients once but only once. May her memory be eternal.

