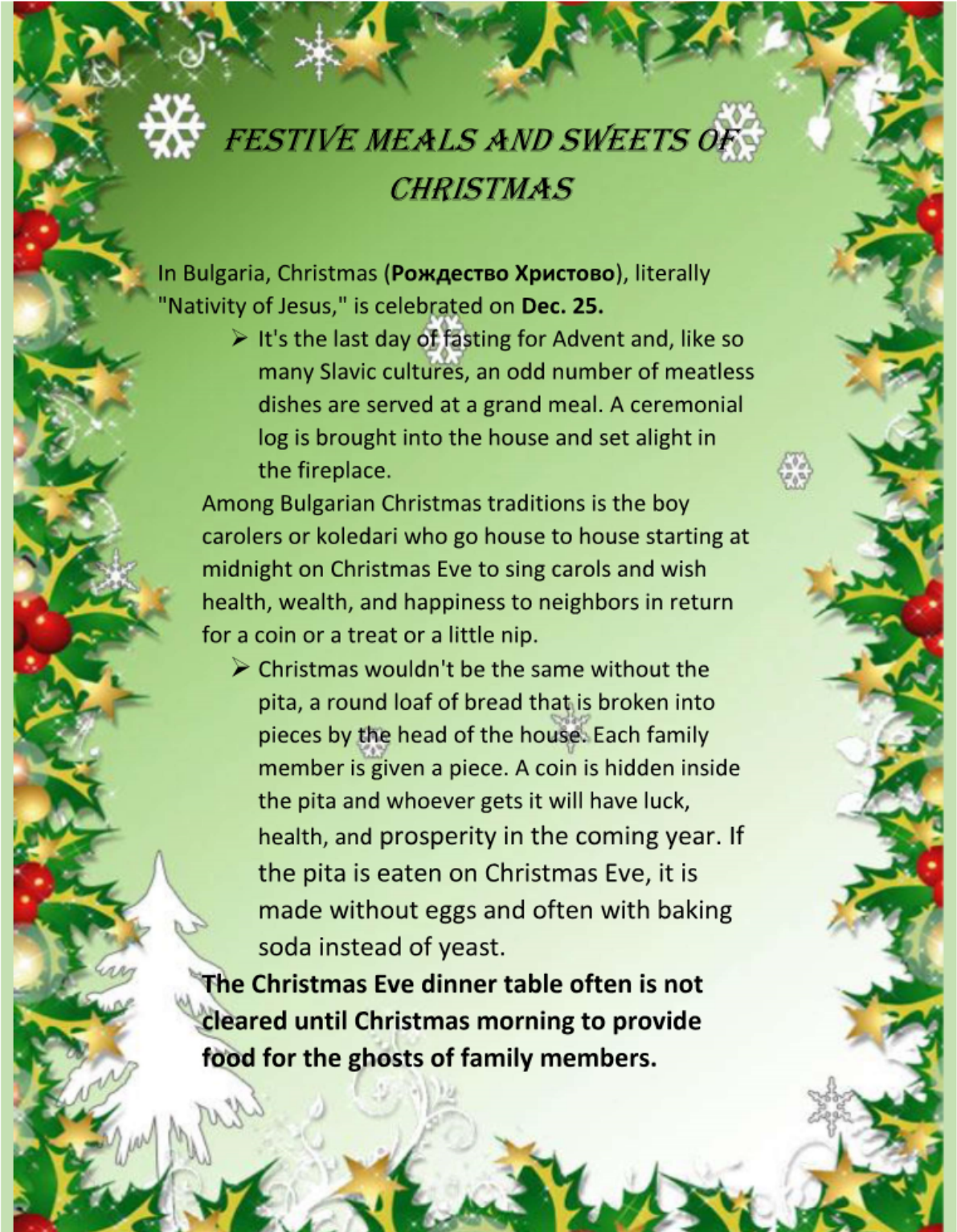


Group 3 - Traditional Bulgarian dishes for Christmas Eve

Tuesday, December 13, 2016 4:43 PM



Melisa_Krisi...



FESTIVE MEALS AND SWEETS OF CHRISTMAS

In Bulgaria, Christmas (**Рождество Христово**), literally "Nativity of Jesus," is celebrated on **Dec. 25**.

- It's the last day of fasting for Advent and, like so many Slavic cultures, an odd number of meatless dishes are served at a grand meal. A ceremonial log is brought into the house and set alight in the fireplace.

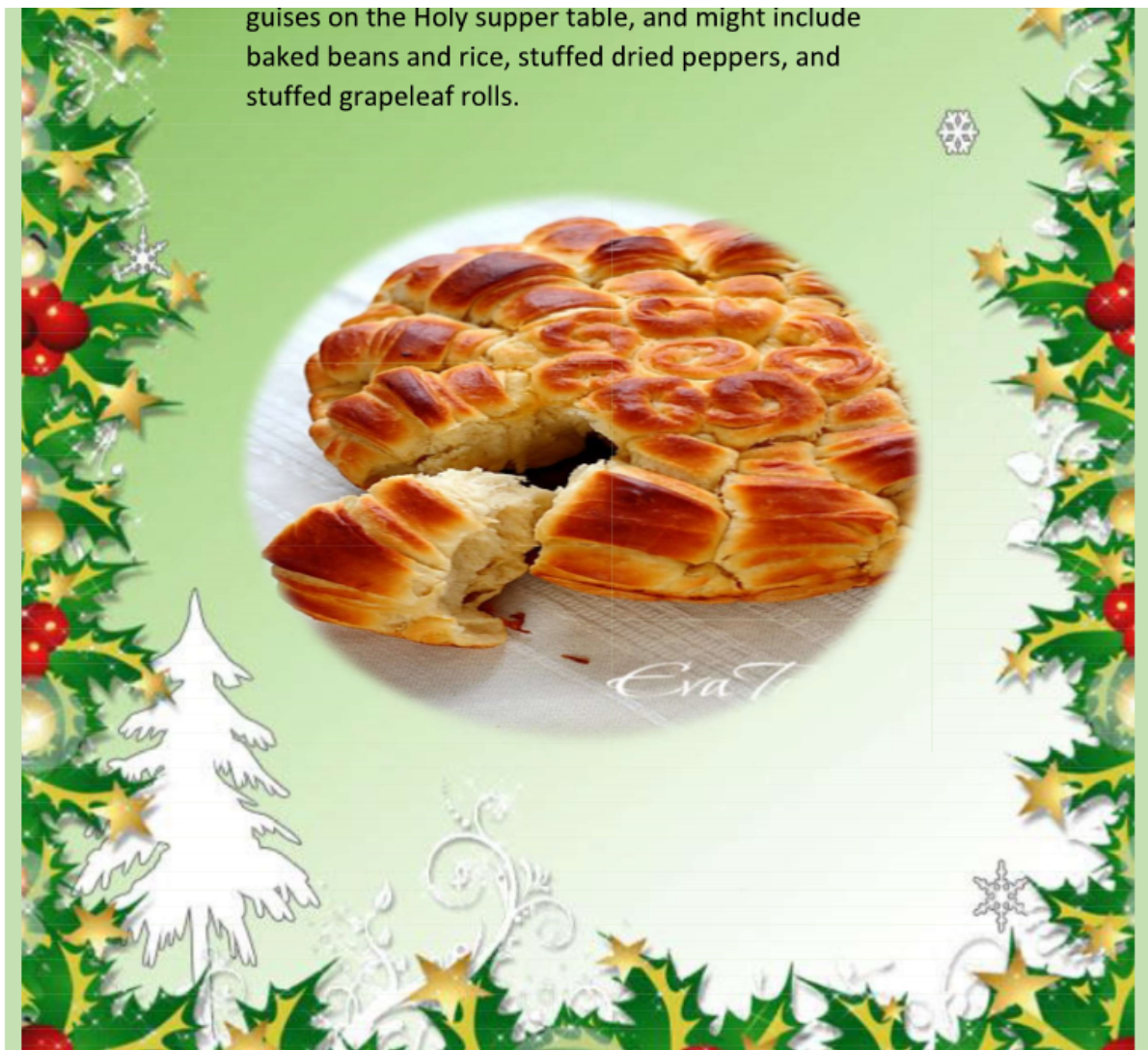
Among Bulgarian Christmas traditions is the boy carolers or koledari who go house to house starting at midnight on Christmas Eve to sing carols and wish health, wealth, and happiness to neighbors in return for a coin or a treat or a little nip.

- Christmas wouldn't be the same without the pita, a round loaf of bread that is broken into pieces by the head of the house. Each family member is given a piece. A coin is hidden inside the pita and whoever gets it will have luck, health, and prosperity in the coming year. If the pita is eaten on Christmas Eve, it is made without eggs and often with baking soda instead of yeast.

The Christmas Eve dinner table often is not cleared until Christmas morning to provide food for the ghosts of family members.



guises on the Holy supper table, and might include baked beans and rice, stuffed dried peppers, and stuffed grapeleaf rolls.



Dessert

Dessert on Christmas Eve in the strictest Bulgarian Orthodox households is just a **dried-fruit** compote known as **oshav** similar to Polish compote or **walnuts with honey**, but others enjoy **apples** or have a **baked pumpkin** purée dish sweetened with confectioners' **sugar** and **walnuts**, or **pumpkin banitsa** also known as **tikvenik**. Some have a type of **banitsa** made with **onions**. In one of the **banitsas** would be small pieces of paper with good wishes and fortunes for the new year.





Beverages

Most Bulgarian families don't drink alcoholic beverages until midnight of Christmas Eve. Then, Bulgarian grape **brandy** (*greyana rakiya*) is served from ceramic ware. This potent drink is also known as *rakia*, *rakija* and *rachiu* in the Balkans.



