

Vyshnevoyi Kompot i Horilky
Cherry Compote and Vodka Mix (GF)
By Baba Raisa Stone, author of *Baba's Kitchen: Ukrainian Soul Food*

Baba have knee surgery after too much exercise and bad genetics to boot. Riding horses for hours and bad running shoes for work, push her knee cap over to side. So they knock her out and push her knee cap back. Pain is unbelievable, but you have to start walking next day, or knee joint will freeze in place just like some peoples' faces. So they put her in too high bed and refuse her bed pan. She is forced to walk.

So she have too much good Vyshnevoyi Kompot that friend bring her, and she have to go to washroom bad. Very bad. She squirm and wiggle, and finally after so much "Oi yoi yoi-king," she get one foot on floor. But can't put down other one. Pain is too bad. Well, her roommate have pastor praying by her bed. You know very well I am not religious, but she going to push this guy's piety. I ask him to help me. So pastor put one hand under either one my armpits, and lift. This is when we discover that uh oh, I forget to tie my gown at back. It fall off onto him, and he is holding big sexy Baba in his arms. He look here and there, at ceiling, at floor, at walls, anywhere except where he want to. I have to give him credit. I am pretty quick in washroom, but for some reason, he is not there to help me when I get back.

Okay. Time to get your own *zabava*, party, started. Cherry vodka is one my most popular recipes, and is now tradition to send you this every Holiday season. Is really two recipe in one, as you can eat Cherry Kompot on its own. Cannot do that with stupormarket drink mix.

Sour cherry is one those foods you can feel good about while you stuffing face. If you mix Baba's Kompot with vodka or tequila (I invent Nouveau Ukrainski Fusionski), will keep you and friends healthy all through holiday season. Is full of them anti-inflammatory anti-accidental phytochemical biotanical flavor-asteroid anti-cancer vitamin mineral they don't even have name for yet.

And so Whole Food can charge even more, sour cherry have melatonin to keep you knocked out after vodka quit!

You acting just little bit too anxious for vodka part, if Baba may permit herself to be less diplomat than usual.

Ingredients:

- Two to two and one half pounds sour cherries
- One to two cups white sugar
- Clean water
- Plastic spoon and large pot

Recipe:

Do what you usually do in liquor store. Make sure give money to kobzar or kobzara playing music by door.

Get sour cherry. If you canned last Fall (as if), locate. If not, frozen food section often have. They also come in jar.

Throw one cup white sugar and two to two and half pound sour cherry in gallon of water. Use pot. How much is gallon? About eight those plastic bottle of water corporation siphon from your tap, then sell back to you. Nestle is current at work in Canada.

Give one quick stir to get party started. Do not suddenly have midlife crisis and keep stirring. Or cherry will have bad breakup.

Heat to boil, then quick turn down to simmer.

Remove from heat. Taste tiny bit.

Baba Tip: use plastic spoon for tasting if you want skin left on tongue. If too sour, add more sugar.

Let sit till cool enough to pour little bit in your vodka.

If you bought sour cherry in jar: melt sugar in hot water, let cool, add cherry. Or they also will make breakup.

Ukrainian is stylish people. Our **garnish go in drink**, not on top. If you is serving someone else, use spoon to drop several cherry in drink.

Children version: no vodka. You can mix cherries with 7Up or soda water.

Baba Warning: If same bunyak come to your party as last year, warn them that fresh cherry have pit. Ukrainian proverb say, "Do not start New Year on Judge Judy!"

Your option:

- Add fresh squeeze lime or lemon juice to taste
- Add a vanilla stick while cherries are cooling
- Use cherry vodka
- Make ice cube with cherry juice to put in drink
- Add cherry juice and cherries to your orange juice, Mojito, Elderberry, Honey, White or Dandelion Wine
- Spoon cherries over vanilla ice cream
- Mix with soda water

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A Cherry Orchard by the House

A cherry orchard by the house.
Above the cherries beetles hum.
The plowmen plow the fertile ground
And girls sing songs as they pass by.
It's evening—mother calls them home.

A family sups by the house.
A star shines in the evening chill.
A daughter serves the evening meal.
Time to give lessons—mother tries,
But can't. She blames the nightingale.

It's getting dark, and by the house,

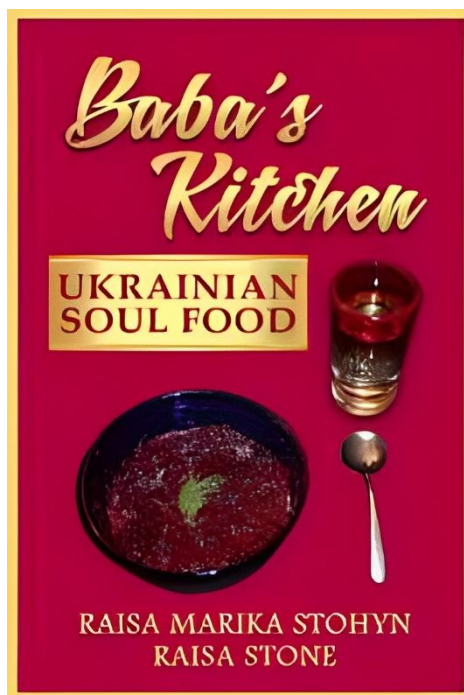
A mother lays her young to sleep;
Beside them she too fell asleep.
All now went still, and just the girls
And nightingales their vigil keep.

~*Taras Shevchenko, 1847*

Ukrainian Proverbs

- A kiss tells more than a whole book.
 - Do not mess with horse or wife if you do not wish to be kicked.
 - Drunks love not the sober, the foolish do not love the wise.
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Get the book! This Cherry recipe is in addition to **Baba's Kitchen: Ukrainian Soul Food**, but you will find **200 more recipes** and wild survival stories from refugees, as well as Ukrainian cultural history. [Click WWW.UKRAINIANSOULFOOD.CA](http://WWW.UKRAINIANSOULFOOD.CA)



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