

Ethnic recipes

[Chinese recipes](#) - Many people around the world enjoy eating chinese food, but preparing chinese recipes at home is still uncommon. Actually, there is nothing mysterious about basic chinese cooking, it is nutritious, tasty and economical.

[Indian recipes](#) - The food of India reflects the great variety of indian life. What people eat depends on the crops raised in the area, the ethnic and religious traditions and their lifestyles. These variations create a fascinating and unique cuisine.

[Japanese recipes](#) - When they prepare food, the japanese use basic cooking methods that enhance the natural flavors of all the ingredients. Most of these methods are easy, but they produce dishes that look beautiful and taste delicious.

[Korean recipes](#) - When you sit down to your first korean meal, you will probably immediately notice the similarities to other asian cuisines. The koreans eat with chopsticks, which means that the food is usually cut into bite sized pieces.

[Thai recipes](#) - Thai cooks insist on using only the freshest and best quality ingredients. Their food is spicy and rich with a characteristic blend of sweet, sour, and salty tastes, beautifully arranged and greatly influenced by other countries.

More ethnic recipes

[Indonesian recipes](#) - Some foods, such as rice, sate and gado-gado are enjoyed throughout Indonesia. But most areas have their own special ways of preparing these dishes. Sate, for example, is made with different meats in different places.

[Vietnamese recipes](#) - Because of its warm climate, Vietnam produces an abundance of fruits and vegetables. These fresh ingredients are the mainstays of their cuisine. Vietnamese serve many uncooked vegetables and fruits.

[Lebanese recipes](#) - Cooks in Lebanon use their fresh purchases from the souk to prepare distinctive and delicious dishes. Even if you can't

visit a lebanese souk yourself, you can use these recipes to get a taste of this unique cuisine.

[Israeli recipes](#) - Israel's cuisine reflects a combination of influences from all over the world. Because most of the country's population is jewish, one of the strongest of these influences is the religious and cultural tradition shared by jews everywhere.

[Turkish recipes](#) - The history of food in Turkey stretches back to advanced agricultural civilizations such as the hittites. The way the foods are prepared varies depending upon local preferences and additional ingredients available.

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[Macedonia](#) has been visited by many civilizations, through the centuries. This way, the culture, and furthermore, the cuisine has accumulated concepts from these nations. When people decided to keep their country far from the effects of urbanization, Macedonia became the agricultural core of the Balkans. The fact that a country with such a small territory produces many varieties of citrus fruits, [grapes](#) and hazelnuts should be appreciated.

The cuisine has been affected by the nations from the Mediterranean space and also by the countries from the Balkans. Baklava is a typical dish for the Balkan cuisine, so it cannot be related to one nation only. On the other [hand](#), sirenje, which is a [white cheese](#) resembles of the Greek [feta](#). The yellow cheese named [Kashkaval](#), which is also popular in Bulgaria, originates from the Italian Locatello [Romano](#).

The meat has a very important role in the Macedonian cuisine. People use for the recipes many types of meats, that range from [Pork](#), [Beef](#), [Lamb](#) and [Chicken](#). The freshwater fish, the Lake Ohrid [Trout](#), particularly, is enjoyed by the Macedonians and the game does not make an exception.

The Macedonians also produce white and red wines that are recognized world wide for their specific taste. [Vranec](#), the common Cabernet Sauvignon and the soft Merlot are only a few of the wine varieties which can be tasted in Macedonia. Other beverages that are worth to be mentioned are rakija and mastica. Also, the beer is popular in this country and it is appreciated both by the locals and the tourists.

Macedonians have mostly cultural festivals that are organized in order to celebrate and to display the national music and the folk dances. Ohrid Summer festival is the best known of them. Each year, people that are into

music and drama gather from all around the world here. Although the main target is not the food, nor the beverages, tourists most likely try the Macedonian cuisine.

The Wine and Cheese Festival at the Old Tree, which is also organized at Ohrid, represented a great opportunity for the shepherders to display the best of their [feta](#) cheese, as well as many other types of sheep cheese.

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Macedonian Festival in Blasdell

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Contributed by: [Buffalo.com/YourHub Timothy Barnett](#) on 7/18/2008

This past weekend the 18th annual Macedonian festival kicked off at Saints Cyril & Methody Macedonian Orthodox Church. This festival celebrates the culture of Macedonia with food, pastries, music and dancing. The kabobs, lamb, and cabbage rolls were as they are every year, bang for your buck. They give you enough food to feed two people on one plate, and not that expensive either. The cost ranges from \$6 to \$12, depending on the dish. The pastries included baklava, nut rolls, and peanut butter cookies were a major attraction to the attendees.

The guest of honor for the festival was the Ambassador of Macedonia, Zoran Jolevski Ph.D from the Macedonian Embassy in Washington, D.C. Before the dancing began, the Ambassador said a few words in the native tongue to congratulate the Saints Cyril & Methody Macedonian Orthodox Church for putting together this annual festival which grows each year.

This festival brings in seven thousand to ten thousand people from all over the country, some that are of Macedonian heritage and some that just come to enjoy ethnic food and dance. In the Toronto metropolitan area alone, there is almost 40,000 Macedonians, and still speak the language fluently. Walter Mitskovski, the supervisor of the events at the Macedonian Festival, explained to me, "This is the only true Macedonian Greek Orthodox Church in Western New York. The other churches that use Macedonia in their name are referring to the early Christian beliefs associated with the time that Macedonia was one of the greatest nations in the world."

This year's event was projected to be the largest since it began 18 years ago. With ethnic bands and dance groups from Ohio, Toronto, and Hamilton, Ontario, the feeling that you got when watching these performance made you want to join in the celebration of being Macedonian. This culture is so rich in history and tradition that it is a "hidden treasure" we have here in Western New York that hopefully more people will catch on to in the coming years!

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