

Ukrainian dishes from millet

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Millet in Ukraine was the widespread cereal to XXI century. From it prepared various dishes - porridge, soup and even an alcoholic drink. Especially much dishes from millet was in a diet of Zaporozhye cossacks. It was military organization at steppe zone of the Ukraine consolidate of settled Slavonic tribes and nomads. Cossack means the security guard or the robber in the Turkish languages. Zaporozhye cossacks were engaged military campaigns. Their life was field. Meal prepared on open fire in the big copper or iron pots. Porridges were widespread. It prepared from millet or buckwheat. Porridge from millet had different names. One of them – teterya. It was porridge from millet poured sour rye dough, added fat, milk or fish. Bratko -- simple porridge from millet without additives. To our time the Cossack meal under the name kulish is use in the Ukrainian cookery. Fat (salo), millet, an onions, salt, pepper - the basic components. Potato did not add to XX century. Kulish prepare on open fire had the name field porridge.

The dish from millet more liquid consistence called kandiour.

Buza - a low alcohol drink from millet, barley, oats, or corn. Buza contains 4-6 % of spirit. It is extended in Crimea and on the Balkans. It is transferred from Asia together with mongolo-tatar invasion.