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Four Top Chefs Share Their Favorite Holiday Recipes

A Potpourri of Unusual
and Magnificent Gifts

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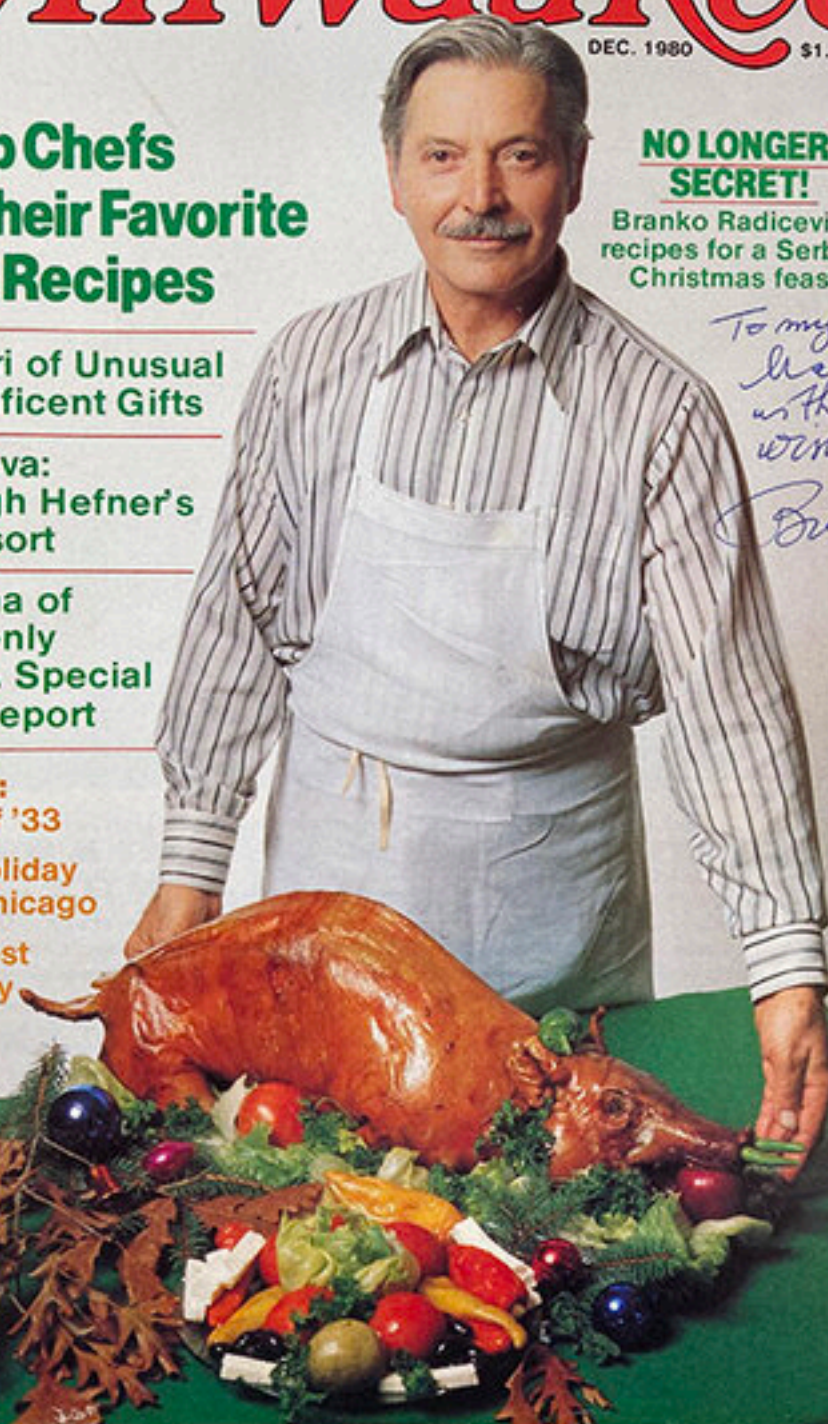
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ART: The Best
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Shows

NO LONGER SECRET!

Branko Radicevic's
recipes for a Serbian
Christmas feast.

*To my niece
Mary
with best
wishes
Branko*



...Holiday Recipes

Branko Radicevic, manager of Three Brothers Serbian Restaurant in Bay View, learned to cook from his mother. "All of the recipes we use in the restaurant are my mother's own originals," he said proudly.

Branko's parents, Milun and Milunka, came to the United States after World War II; he followed in 1959 and has been manager of the restaurant since 1975. "My wife, Patricia, is the official chef," he said with a smile.

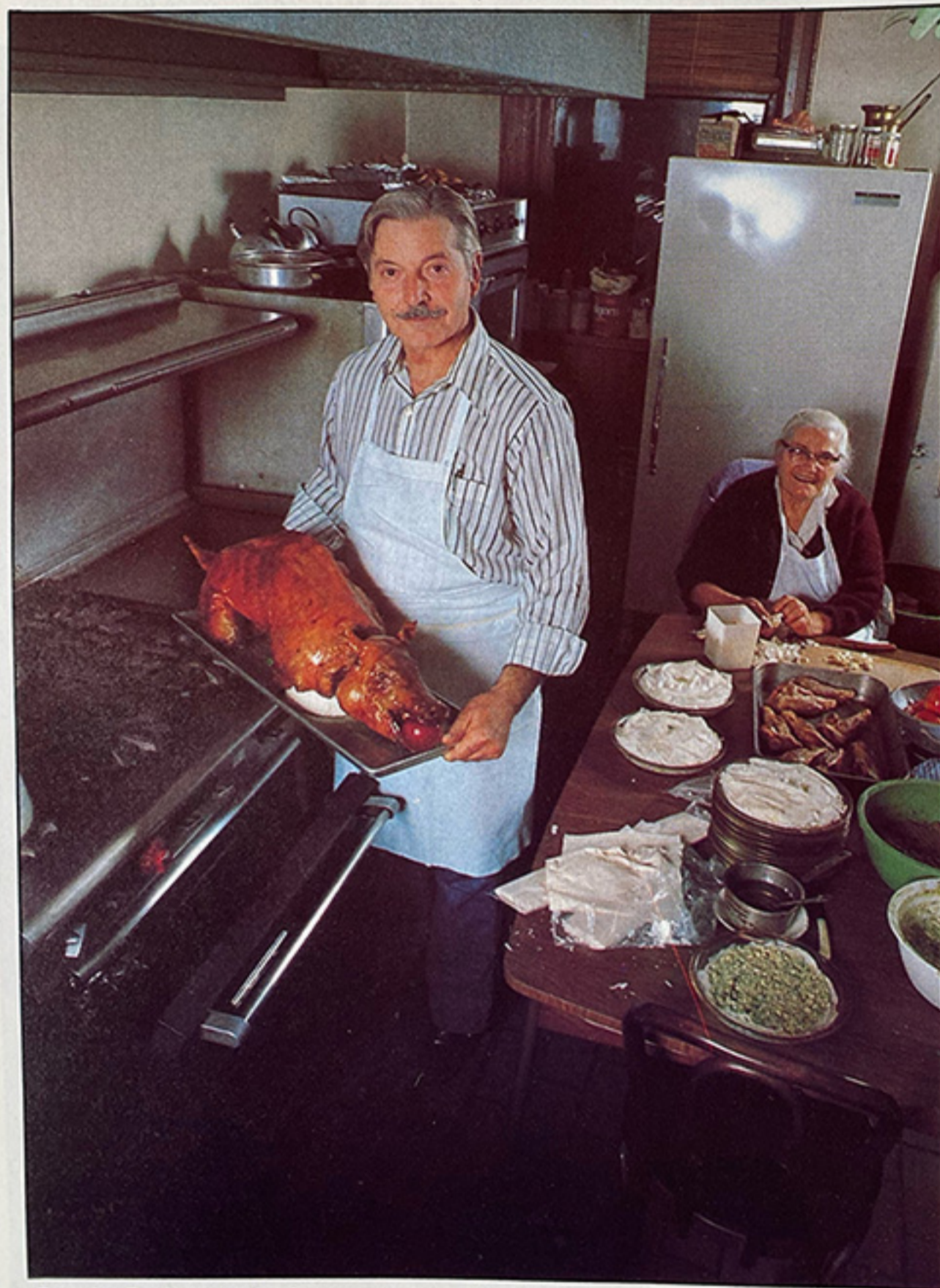
In 1977, the building which houses the restaurant at 2414 S. St. Clair Street was entered on the National Register of Historic Places and was declared a Milwaukee Landmark by the Common Council in the same

year. A lot of people in the Milwaukee area feel that the gentle Radicevic himself would qualify for that honor.

For Christmas, Branko said, "I personally would choose to prepare a pork roast or a goose, and I would serve it with baked cabbage. I pickle my own cabbage in the basement of the restaurant," he adds. "The easiest thing to do for the holidays would be a roast goose."

Yet, to give us an especially flamboyant Christmas dinner recipe, Branko agreed to prepare a whole roast suckling pig. He had to measure the oven in the restaurant's kitchen to make sure that the 24-pound suckling pig he selected would fit. "One does not usually roast a whole pig indoors," he explained, "but outside, on a spit."

Herewith is our Milwaukee version of this sumptuous feast:



Branko Radicevic, the famous master of Serbian food at the Three Brothers restaurant, says whole roasted suckling pig is a particular Balkan favorite.

Whole Roast Suckling Pig

20-25 lb. suckling pig

salt

1 cup cooking oil

Pig should be washed, inside and out, and dried. Salt the cavity well. Wash an empty whiskey bottle and remove the label, and place inside the cavity to maintain the shape of the pig during roasting process. With a large needle threaded with string or twine, sew stomach shut.

To prevent pig from sticking to baking pan, prop the pig on blocks of wood under its stomach and feet. Rub pig skin with oil, and put into preheated 350° oven (if oven is too hot, skin will burst). Roast for 4 to 4½ hours, basting several times with drippings. After 3 hours, check for doneness by poking with a skewer at rear hip joint.

If you're brave, carry whole pig into dining room; it will be a messy carving job. If you're not brave, carve the pig in the kitchen, first removing the head.

Radicevic suggested serving podvarak, or baked cabbage, as a succulent side dish to accompany your suckling pig (or goose or turkey, too).

Podvarak

5 lb. fresh cabbage OR 5 lb. sauerkraut

11 oz. oil or lard

1 large onion, diced

1¼ cups water

fresh parsley, chopped

freshly ground black pepper to taste

Finely chop cabbage (if sauerkraut is used, drain it well). In baking dish or casserole, heat oil and sautee onion until tender. Add cabbage or sauerkraut and water. Cook over medium heat until all the water is absorbed, then add parsley and pepper. Put uncovered dish into preheated 350° oven for 25 minutes; stir several times while baking.

No holiday feast is complete without a sweet conclusion. Wayne Knowles, Executive Chef at the Hyatt Regency Hotel, favors the traditional plum pudding with the sauce of your choosing; he offers a rum or brandy sauce, a cold hard sauce or a special plum pudding sauce.

Knowles grew up in the Shenandoah Valley area in Virginia and is a graduate of the Culinary Institute of New York. He has been with the Hyatt organization for seven years and came to Milwaukee last March to prepare for the Hyatt's opening at the end of May.

"I arrived in Milwaukee on March 10," he recalled, "and it was cold and snowing. I was wearing a light leather jacket, and my host took me to the Pfister for breakfast. As we walked along, I said, 'No way, It's too cold. I'm getting the first flight out of here.'"

Knowles survived the Wisconsin winter and now, he says, he and his family "love Milwaukee." He and his wife have taken their three young children to the zoo, Summerfest, and the state fair and "were really

