

## Bulgarian Moussaka (БЪЛГАРСКА МУСАКА)

5-6 med-lg potatoes, peeled, cut in  
small to med-sized chunks  
1-2 med tomatoes, chopped  
1 can whole corn (optional)  
1 sm-med onion, chopped

1 lb. ground beef  
Oregano & Garlic, to taste  
2 eggs  
1-1/2 cups plain yoghurt

Preheat oven to 350 degrees.

Brown the ground beef with the oregano and garlic. Cook the potatoes & carrots and until they're almost cooked all the way through - so you can stir them without mashing them. Place the ground beef, semi-cooked potatoes & carrots, tomatoes, onions and corn into a 9X13 casserole pan. (The juice from the tomatoes will prevent it from drying out while cooking, but feel free to add a little water if you're worried).

Cook for 30 minutes. Mix the two eggs with the yoghurt and spread the mixture over the top of the entire casserole. Continue baking until the yoghurt begins to turn golden brown. It adds a nice tangy flavor. The corn is optional as it's not part of the Bulgarian recipe. I just added it one time because you couldn't otherwise get corn in any of their dishes and was craving something from home! According to my neighbors, this recipe is actually American Moussaka!

Serve hot. This will make gobs and is a very filling meat and potatoes kind of meal. Great in winter!



Veliko Turnovo, Bulgaria

Kukeri at Pesponodelnik