

Comfort Food Recipes from Around the World!

French Onion Soup (France)

It is hard to find a more comforting recipe than this golden, fragrant cheese and onion soup. Caramelized onion mingles with Swiss cheese, Provolone cheese, and French bread to create a classic and luxurious melody of flavors to make your day special.

Serves 4 | Prep. time 10 minutes | Cooking time 50 minutes

Ingredients

4 cups sliced onions
5¼ cups beef broth
½ cup unsalted butter
2 tablespoons olive oil
1 teaspoon dried thyme
2 tablespoons dry sherry (optional)
Salt and pepper to taste
2 slices Swiss cheese, diced
4 slices provolone cheese
¼ cup grated parmesan cheese
4 slices French bread

Directions

1. Heat the oil and butter over medium heat in a large stockpot or deep saucepan.
2. Add the onions and stir-cook until translucent.
3. Add the sherry, broth, and thyme. Season with salt and pepper.
4. Stir and simmer for about 25–30 minutes.
5. Divide among 4 oven-safe bowls. Add the bread slices on top.
6. Distribute the sliced cheese and parmesan equally on top.
7. Preheat the broiler to medium.
8. Broil until cheese is melted and bubbly.
9. Serve warm.

Beef Stroganoff (Russia)

Beef Stroganoff has enjoyed popularity for many decades now as Russia's beloved comfort food. Tender beef strips cooked in a rich cream-based sauce make it one complete dish for the whole family. Traditionally, it is served over noodles.

Serves 6 | Prep. time 15–20 minutes | Cooking time 3 hours

Ingredients

6 sprigs fresh thyme (divided)
1 bay leaf
3 cups beef stock
1 carrot, chopped
2 pounds chuck roast, cut into 2-inch cubes
Salt and pepper to taste
2 tablespoons cognac
5 tablespoons unsalted butter (divided)
6 tablespoons extra-virgin olive oil (divided)
1 medium onion, chopped
3 cloves garlic, chopped
1 pound mushrooms, sliced
1 tablespoon Dijon mustard
2 tablespoons sour cream (optional)
1 (1-pound) package wide egg noodles
2 tablespoons parsley leaves, chopped

Directions

1. Cook the pasta in salted water as directed on the pack; drain and set aside.
2. Add the carrot, beef stock, bay leaf, and 3 of the thyme sprigs to a medium saucepan or skillet.
3. Heat over medium heat. Strain the stock and remove bay leaf, carrot, and thyme sprigs.
4. Season the beef with salt and pepper.
5. Heat 3 tablespoons of the olive oil over medium heat in a heavy bottom skillet or saucepan.
6. Add the beef in batches and stir-cook to evenly brown.
7. Add the onion and stir cook for 4–5 minutes until softened and translucent.
8. Add the cognac and cook for 4–5 minutes until the alcohol evaporates.
9. Add the strained stock and simmer over low heat, partially covered, for 1½–2 hours.
10. In another medium saucepan or skillet, heat the remaining oil and 3 tablespoons of the butter over medium heat.
11. Add the garlic, mushrooms, and thyme sprigs; stir-cook until the mushrooms are cooked through.
12. Remove from heat and set aside.

13. When the meat is cooked, remove from heat and mix in the mushroom mixture, parsley, mustard, and sour cream. Season with salt and pepper to taste.
14. Toss the pasta noodles with the remaining 2 tablespoons of butter and season with salt and pepper.
15. Serve the warm beef stroganoff over the noodles with sour cream, if desired, and chopped parsley on top.

Lamington Cakes (Australia)

These little jewels of sweetened are the perfect cakes for afternoon tea or a sweet treat at the end of a meal. Chocolate, vanilla cake, coconut, and jam is a perfect mix of ingredients for comfort food.

Makes 54 | Prep. time 10 minutes | Cooking time 50 minutes

Ingredients

Cake's dry ingredients

- 1 ½ cups superfine sugar
- 3 cups cake flour, sifted
- 2 teaspoons baking powder
- ¼ teaspoon sea salt

Cake's wet ingredients

- 1 cup unsalted butter, softened plus more for greasing (2 sticks)
- 4 large eggs
- 1 cup milk
- 2 teaspoons vanilla extract

Chocolate icing

- 2 tablespoons unsalted butter, melted
- ¾ cup boiling water
- 6 cups icing sugar
- ½ cup cocoa powder
- 2 teaspoons pure vanilla extract

Other ingredients

- 5-6 cups desiccated coconut
- 1 cup raspberry or other favorite jam

Directions

1. Preheat oven to 325°F
2. Grease generously 2 9x13-inch baking pans with butter and dust the pans with flour. Remove excess flour
3. Place the cake's dry ingredient EXCEPT for the sugar in a large mixing bowl and stir to combine well.
4. Fit the paddle attachment to a stand electric mixer and cream the butter and the sugar until fluffy, about 3-4 minutes on medium speed.
5. Add the vanilla and one egg at a time and beat until well blended. Repeat for each remaining egg.
6. Add half of the flour and beat on low speed and add the milk, then remaining flour. Beat until well combined
7. Pour the batter evenly between the 2 baking pans. Bake for 30 minutes or until a toothpick inserted in the middle of both cakes comes out clean.
8. Reverse the cake pans on wired racks and let cool.
9. Once the cakes have cooled down entirely, add the jam to the top of one of the cakes, and spread evenly. Top with the other cake. Trim the edges and cut into even squares of 2 inches.
10. To make the icing, melt the butter in the microwave. Add the cocoa powder, icing sugar to a bowl.
11. Mix in the butter and boiling water, and vanilla and whisk until well incorporated. The icing should be liquidy.
12. Place some of the desiccated coconut in a shallow bowl and set aside.
13. With forks to help, dip a cake square in the chocolate icing, and turn to cover all sides evenly. Place on a wired rack and let the excess icing drip.
14. Using forks, coat the cake in coconut taking care of coating evenly on all sides.
15. Place on a plate and let the icing and coconut coating set for 15-20 minutes.
16. Repeat for all the cake squares.
17. Serve with coffee or tea.

Recipes are from Sarah Spencer's cookbook [Comfort Food Favorite Home Cooked Recipes from Around the World.](#)

