



What to prepare before class:

3. Czech Christmas Meal Feast 2025

Split Pea Soup

6 servings

Recipe author: **Tom Slepicka**

Ingredients:

- 1 LB** of dried green split peas
- 8 cups** of cold water
- 3 TBSP** of frying oil - adjust if needed
- 1** onion - peeled and finely chopped
- 1** carrot - peeled and shredded
- 2 cups** of chicken or vegetable broth
- 1 TBSP** of dried marjoram
- 1 cup** of heavy cream
- 2** cloves of garlic - peeled and grated
- 1 TSP** of salt *
- ½ TSP** of ground pepper
- Optional: **½ LB** of bacon - diced

*This recipe assumes that you are working with a sodium-free broth (a broth with no added salt). If you are working with a broth that contains sodium, adjust the amount of salt to your preference.

Tools:

Click on each tool for more info and buying options.

- [Measuring Spoons & Measuring Cups](#)
- [Chef's Knife](#) & [Cutting Board](#)
- [Medium Mixing Bowl \(about 3 - 4 QT\)](#)
- [Large Sauce Pan \(about 6 QT\)](#) or [Medium Pot \(about 6 QT\)](#)
- [Wooden Spoon](#) or [High-Temperature Silicone Spatula](#)
- [Box Grater](#) or [Kitchen Mixer with Grater Attachment](#) or [Food Processor](#)
- [Large Fry Pan \(12" or more\)](#) or [Large Sauté Pan \(12" or more\)](#)
- [Immersion Blender](#) or [Food Processor](#) or [Blender](#)
- [Small Hand Grater \(for garlic\)](#) or [Garlic Press \(for garlic\)](#)

Additional Preparation steps:

Aside from preparing the ingredients and tools listed above, please perform the following preparation steps before taking the class:

Evening before class:

1. Soak peas:

1.1. Place into a medium mixing bowl:

1 LB of dried green split peas

8 cups of cold water

Thoroughly stir.

1.2. Cover with a plate and let sit in the water until partially softened (about 8 hours or preferably overnight).

Croutons (Optional item)

4 - 6 servings

Recipe author: **Tom Slepicka**

Ingredients:

5 slices of bread - diced *

1 TBSP of frying oil

1 TBSP of Extra Virgin Olive Oil

¼ TSP of ground pepper - ideally freshly ground

¼ TSP of salt - ideally freshly ground

*Any kind of bread can be used, although croutons work best when made from white bread or baguettes.

Tools:

Click on each tool for more info and buying options.

- [Measuring Spoons & Measuring Cups](#)
- [Chef's Knife & Cutting Board](#)
- [Large Fry Pan \(12" or more\)](#) or [Large Stir Fry Pan - Wok \(12" or more\)](#) or [Large Sauté Pan \(12" or more\)](#)
- [Wooden Spoon](#) or [High-Temperature Silicone Spatula](#)

Optional item: Please prepare it prior to the class according to the instructions. It will not be prepared in class.

1. Place all ingredients into a cold fry pan and thoroughly stir until combined.

2. Set aside for about 5 minutes.
 3. Then place the cold pan with croutons on a medium-high heat burner and sauté with constant stirring until crispy (about 5 minutes).
 4. Serve hot or cold, based on your preference.
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Fried Fish

4 servings

Recipe author: **Tom Slepicka**

Ingredients:

4 fillets (about 1 ½ LB) of cod *

Pinch of salt

Pinch of ground pepper

½ cup of all-purpose flour - adjust if needed

2 eggs

¾ cup of milk

2 cups of breadcrumbs (preferably Panko breadcrumbs) – adjust if needed

* You can use any other kind of white fish fillet-- another great option is tilapia or Mahi-mahi. If you plan to use frozen fish, ensure the fish is fully defrosted before you begin.

Final touch:

1 Lemon

Salt and pepper - ideally freshly ground

Tools:

Click on each tool for more info and buying options.

- [Measuring Spoons & Measuring Cups](#)
- [Chef's Knife & Cutting Board](#)
- [Medium Mixing Bowl \(about 3 - 4 QT\)](#)
- [Whisk](#)
- 2 Plates
- [Deep Fryer](#) with Frying Oil or [6 QT \(or larger\) Pot](#) with 2 - 3 QT of Frying Oil and [Thermometer for Deep Frying](#) or [Large Sauté Pan](#) or [Large Fry Pan](#) with ¼ to ½" Layer of Frying Oil (for shallow frying) or [Air Fryer](#)
- [Tongs](#)
- [Food Thermometer](#)
- [Cooling Rack](#) or [Paper Towels](#)
- Optional: [Lemon Squeezer](#)

Additional Preparation steps:

No additional preparation steps needed.

Schnitzel

4 servings

Recipe author: **Tom Slepicka**

Ingredients:

2 pieces of larger chicken breasts - skinless and boneless *

Pinch of salt

Pinch of ground pepper

½ cup of all-purpose flour - adjust if needed

2 eggs

½ cup of milk

2 cloves of garlic - peeled and grated

1 cup of breadcrumbs (preferably Panko breadcrumbs) – adjust if needed

*Each of the 2 chicken breasts will be cut into half, which will give us 4 regular portions. If you enjoy larger portions, consider using up to 1 chicken breast per person. All other ingredients can stay the same. You can also substitute chicken breasts for pork loins or chops without the bone, or a boneless veal loin.

Final touch:

1 Lemon

Salt and pepper - ideally freshly ground

Tools:

Click on each tool for more info and buying options.

- [Measuring Spoons & Measuring Cups](#)
- [Chef's Knife](#) & [Cutting Board](#)
- [Meat Mallet](#)
- [Plastic Wrap](#)
- 2 [Medium Mixing Bowl \(about 3 - 4 QT\)](#)
- [Small Hand Grater \(for garlic\)](#) or [Garlic Press \(for garlic\)](#)
- [Whisk](#)
- 2 Plates
- [Deep Fryer](#) with Frying Oil or [6 QT \(or larger\) Pot](#) with 2 - 3 QT of Frying Oil and [Thermometer for Deep Frying](#) or [Large Sauté Pan](#) or [Large Fry Pan](#) with ¼ to ½" Layer of Frying Oil (for shallow frying) or [Air Fryer](#)
- [Tongs](#)



- [Food Thermometer](#)
- [Cooling Rack](#) or [Paper Towels](#)
- Optionally: [Lemon Squeezer](#)

Additional Preparation steps:

No additional preparation steps needed.

Potato Salad

5 - 6 servings

Ingredients:

- 1 LB** of potatoes
- 2** medium carrots
- ½ cup** frozen peas (or fresh)
- ½ cup** of dill pickles - diced (save the liquid)
- ½** medium onion - peeled and finely chopped
- 2 TBSP** of juice from dill pickles
- ½ cup** of plain white yogurt (preferably regular whole yogurt or whole Greek yogurt)
- ¾ cup** of mayonnaise
- 1 TBSP** of Dijon mustard
- ½ TSP** of salt
- ¼ TSP** of ground pepper - ideally freshly ground

Tools:

Click on each tool for more info and buying options.

- [Chef's Knife](#) & [Cutting Board](#)
- [Measuring Spoons & Measuring Cups](#)
- [Peeler](#)
- [Medium Sauce Pan \(about 4 QT\)](#) or [Small Pot \(about 4 QT\)](#)
- Fork
- [Colander](#)
- [Medium Size Baking Sheet](#)
- [Large Mixing Bowl \(about 8 QT or more\)](#)
- [Silicone Spatula](#)

Additional Preparation steps:

No additional preparation steps needed.

Additional Info:

1. Deep Frying: <https://www.cookinghub.com/kitchen-guide/deep-frying/>
2. Oils: <https://www.cookinghub.com/food-ingredient/frying-oil/>
3. Fat: <https://www.cookinghub.com/food-ingredient/fat/>
4. Fruit and Vegetable preparation: <https://www.cookinghub.com/kitchen-guide/fruit-vegetable-preparation-cutting/>

Please let me know if you have any questions: tom@tomthechef.com