

Recipes from Germany, Austria, and Switzerland

Blaukraut

Reibekuchen

Semmelknödel

Sauerkraut

Schweinebraten

Kartoffelsalat

Wiener Schnitzel

Spargel mit Hollandaise

Spatzlé

Sauerbraten

Linseneintopf

Frankfodder Gebabbel

Rösti Potato

Serviette knöedel

Hodgepodge

Grunkohl

Pilzstrudel

Apfelstrudel

Braised Red Cabbage- Blaukraut

¼ lb Chopped Smoked Bacon
1 cup Diced Onions

1 lb Red Cabbage Head Cut into thin julienne
½ cup Red Wine Vinegar
½ cup Sugar
¼ cup Red Wine
½ ea Lemon- Juiced

Cornstarch and Water to thicken

In a 2 qt Sauce Pot render the bacon fat over medium heat. Add the onions and cook until they are translucent. Add the cabbage, vinegar, and wine. Bring to a simmer and add the sugar. Braise covered for 20 -30 minutes.

Combine the cornstarch and water into the cabbage to thicken the juice. Season to taste.

Serves Four

Potato Pancakes- Reibekuchen

1 lb Grated Baking Potatoes
1 ea Eggs
¼ cup Flour
Salt and White Pepper to taste
Pinch Nutmeg
2 tbsp Sliced Chives Chopped Parsley

Combine all the ingredients in a bowl and mix well.

½ cup Clarified Butter

Heat a fry pan to a medium high heat. Add some of the clarified butter to the pan. With a 1/4 cup measure or 2 oz ladle pour the potatoes into small pancakes. Brown on both sides and remove, place on baking sheet. Bake the pancakes for 5 – 8 minutes just before service.

Yields 8 – 10 pancakes

Bread Dumplings- Semmelknödel

4 ea Bacon Slices- Cooked and Chopped
2 tbsp Chives- Sliced thin
2 tbsp Parsley- Chopped fine
1 tsp Thyme - Chopped
2 ea Eggs
¼ cup Milk
10- 12 ea Slices of Bread – Diced and toasted lightly
Salt and Pepper to taste.

Chicken stock as needed

Combine all of the ingredients except for the bread. Toss in the bread and work into a dough. Portion the dumplings into balls. Simmer the balls in chicken stock for 3 – 4 minutes.

Schinkenknödel- ½ cup fine diced ham added to the above mixture

Leberknödel- Puree the above ingredients with ½ cup of raw liver until smooth.

Sauerkraut

2 tbsp Bacon Fat
½ cup Onions, diced
1 tbsp Flour
½ cup White Wine
1 cup Brown Stock- Veal, Beef, or Pork
1 pint Sauerkraut, wash and rinse
1 ea Bay Leaf
1 tsp Caraway Seeds

Sauté the onions in the bacon fat. Do not brown; add in the flour then the remaining ingredients. Stir well cover and bake in a 350° oven for about 45 minutes.

Yields 6 portions

Roast Pork with Beer- Schweinebraten

1	ea	2 lb Pork Loin
5	ea	Garlic Cloves – Chopped
2	tsp	Caraway Seed
1	ea	Lemon – Zested
2	tsp	Kosher Salt
½	tsp	Cracked Black Pepper
3	tbsp	Clarified Butter
½	cup	Diced Onion
½	cup	Diced Celeriac
½	cup	Diced Carrot
1	cup	Dark German Beer
4	ea	Dried Prunes – chopped fine.
1 ½	cup	Brown Stock

Chop the garlic, caraway, and lemon zest together. Make some slits in the loin of pork and rub the seasoning into the pork. Season the outside with salt and pepper. In a very hot skillet sear the pork on all side. Remove and place on a roasting pan. Roast the pork in an oven at 350°. Caramelize the vegetables in the same skillet that the pork was browned in. Deglaze the pan with beer and reduce until it is almost gone. Add in the stock and bring to a simmer with the prunes. Once the pork reaches an internal temperature of 120°. Baste and continue roasting the pork with the sauce until it reaches an internal temperature of 150°. Allow the pork to rest for 10 minutes before slicing. Serve with the sauce and vegetables.

German Potato Salad- Kartoffelsalat

2 ½	lb	Yukon Gold Potatoes
1/3	cup	Minced Red Onion
1/3	cup	White Wine Vinegar
1/3	cup	Chicken Stock
¼	cup	Salad oil
2	tsp	Sugar
1	tsp	Salt
¼	tsp	Black pepper
6	strips	Bacon – cooked and Chopped – save the fat
3	tbsp	Fresh parsley, chopped

Clean the potatoes and place in a pot of cold water. Bring to a simmer and cook the potatoes until tender. Remove the potatoes and allow to cool so that you can peel them. Meanwhile combine all ingredients except for the bacon and parsley. Once the potatoes have cooled slice them into the dressing. Toss the potatoes with the parsley and bacon. Taste and adjust the seasoning. Serve warm
Yields 6 – 8 portions

Wiener Schnitzel

6	ea	Veal Scaloppini
½	cup	Seasoned Flour
2	ea	Eggs- whisked
1 ½	cup	White Bread Crumbs
¾	cup	Clarified Butter
1	ea	Lemon- sliced
6	ea	Anchovy Filets
2	tbsp	Capers
4	oz	Whole Butter
¼	cup	Chopped Parsley
½	ea	Lemon Juiced

Pound and tenderize the veal until it is very thin. Dredge the veal in flour then dip in the eggs. Remove and coat the veal with bread crumbs.

Heat the butter in a large skillet and brown the veal on both sides. Top each piece of veal with a slice of lemon and an anchovy filled with capers. Brown the butter and add the parsley. Add in the lemon juice and salt and white pepper. Drizzle the butter sauce over the veal.

White and Green Asparagus with Hollandaise Sauce **Spargel mit Hollandaise**

1 lb Asparagus

4 oz Butter- Melted
2 ea Egg Yolk
1 tsp White Wine
¼ ea Lemon Juiced
Pinch Cayenne Pepper
Salt to taste

Peel the asparagus and blanch in boiling salted water until tender. Remove and plunge into ice cold water.

Prepare the Hollandaise sauce with the egg yolk, wine and lemon juice in a double boiler. Whisk until it is light and foamy. Whisk in the melted butter. Season to taste with cayenne pepper and salt. Keep warm until needed. Reheat the asparagus in a steamer or in boiling water. Serve with the hollandaise sauce on top.

Spatzlé

8 oz Bread Flour
2 ea Eggs
Pinch Nutmeg
1/3 cup Milk
Pinch Salt

Combine all ingredients in a bowl and work very well with a wooden spoon until elastic. Place into a Spatzlé press or colander and press the batter in boiling water. Boil for 2 minutes. Rinse in cold water and drain. Sauté the Spatzlé in butter.

Sauerbraten

For Marinade

- 3 cups Apple Juice
- 2 cups Red Wine Vinegar
- 2 cups Red Wine
- 1 cup Sliced Onions
- 3/4 cup Sliced Carrots
- 1/2 cup Sliced Celery
- 1/2 cup Brown Sugar
- 5 cl Garlic
- 1 TBSP Salt
- 1 tsp Cracked Peppercorns
- 2 Bay Leafs
- 5 Cloves

Combine everything in a bowl.

Sauerbraten

- 1 5 lb Trimmed Beef Brisket
- 3 oz Salad Oil
- 2 cups Beef Stock
- 1/2 lb Ginger Snaps

Remove all fat and tissue from the eye round. Place in A container that is just big enough to hold it and the marinade. Place the marinade over the beef and marinate the beef for 3 days under refrigeration.

In a heavy stock pot heat the oil and brown the meat on all sides. Add the marinade and the beef stock to the pot, cover and simmer for 1 1/2 hours or until the beef is tender. Strain off the stock and remove the beef. Crumble the ginger snaps into the stock and stir until dissolved. Strain again. Slice the beef and serve with the ginger snap sauce.

Serves Eight

Linseneintopf

Lentil stew with sausage, potatoes

Smoked bacon- diced	10	oz
Tomato paste	4	oz
Carrots – small dice	2	cups
Onions – small dice	3	cups
Celery – small dice	2	cups
Beef Stock	1	gallon
Lentils	1	LB
Kielbasa sausage	10	oz
Potatoes- small diced	1	LB
Parsley	1	bunch
Vinegar	1	oz
Salt and pepper to taste		

Render bacon until crispy over medium heat and remove, save. Saute the carrots, onion and celery in the bacon fat and expand the flavor with tomato paste. Cook until the vegetables begin to brown. Add in the stock and lentils. Bring to a boil. Reduce to a simmer and cooked covered for 10 minutes. Uncover and cook until the lentils are tender. Add in the sausage and potatoes. Simmer until tender. Finish with parsley, vinegar and season to taste.

Yields 1 gallon or 12 servings

Frankfodder Gebabbel

Pickled Ribs in Sauerkraut

Three days before

Pork Spareribs or Country Ribs	5	LB
Pickling Spice	½	cup
Onion Julienne	2	cup
Curing Salt – Mortons Tenderquick	1	tbsp
Apple Cider Vinegar	1	qt
Sugar	1	cup
Water	1	pint
Salt	2	tbsp

Seal in a airtight container for 3 days, Mix everyday.

Preparation

Pickled Ribs	5	LB
Bacon -Large Dice	¾	lb
Onion – Julienne	1	lb
Granny Smith Apples - sliced	6	ea
Bay Leaf	3	ea
Caraway Seeds	1	Tbsp
Chardonnay	1	cup
Sauerkraut – Fresh	3	LB
Demi Glace	1	cup

Place the ribs with the brine in a large pot and bring to a simmer for thirty minutes.

Remove the ribs and discard everything else.

In a large braising render the bacon and then sauté the onions in the bacon fat. Add the apples and remaining ingredients and mix. Place the spare ribs back in the sauerkraut mixture and cover. Braise in the oven for at least 1 hour at 350° or until tender

Rösti Potato

Yukon Gold Potatoes		
Cooked , Peeled and Grated	4	LB
Spanish Onion – Minced	1	ea
Salt and White Pepper	To Taste	
Clarified butter and oil to fry	As needed	

Combine the potatoes and onions in a bowl and season to taste. Heat a 8 – 10 inch skillet and add enough fat to coat the bottom. Add enough potatoes to cover the pan so that it is 1 inch thick. Pan fry on both side and hold in oven to keep warm.

Bread Dumplings – Serviette knöedel

Diced stale bread	1	qt
Milk	1	cup
Eggs	6	ea
Spanish Onion – Minced	1	ea
Bacon - diced	8	oz
Butter	8	oz
Parsley	1	bunch
Salt and Pepper to taste		
Cheesecloth		

Combine the bread with the milk and eggs. Render the bacon in a sauteuse and then sauté onions. Add the butter and parsley. Combine with the bread mixture. Form the mixture into 4 sausages in flour lined cheesecloth. Tie the ends and steam for 15 minutes until it reaches an internal temp of 150 degrees. Allow to rest then slice. Serve with Sauerbraten.

Hodgepodge

Cauliflower	1	head
Asparagus- peeled 2 inch fingers	1	LB
Carrots- peeled 2 inch fingers	2	oz
Green Beans – snapped, halved	12	oz
Mushrooms	8	oz
Butter	4	oz
Flour	2	tbsp
Chicken Stock	1.5	cup
Heavy Cream	1	cup

Blanch the vegetable and shock. In a large sautoir heat the butter and saute the quartered mushrooms . Add the flour to form a roux then temper in the stock. Bring to a boil, temper in cream and bring to a second boil. Add the vegetables and reheat in the white sauce. Season to taste

Braised Kale – Grunkohl

Kale	3	lbs
Fat Back- Minced	8	oz
Onion- small dice	12	oz
Chicken Stock	1	qt
Turnips – Medium Dice	1	lbs
Salt and Cracked Pepper	to taste	
Cider Vinegar	to taste	

Chiffonade the kale. Heat the fat back and render in large sautoir, remove when fat is rendered then sauté the onions. Add the kale and sauté, add the stock and turnips and cover. Simmer for 30 minutes until tender. Season to taste.

Pilzstrudel

Wild Mushroom and Gruyere Strudel

Strudel Dough

11 oz bread flour
5 oz warm water
2 oz oil
1 tsp white vinegar
1 ea large egg
1 pinch salt

Combine all ingredients in a mixer and knead for 5 minutes until it is very elastic. Wrap with plastic and allow the dough to rest for 30 minutes.

Mushroom Filling

3 tbsp Butter
1 ea Shallot Minced
8 oz Sliced White Mushroom
8 oz Shiitake Mushroom
4 oz Lobster Mushrooms
1/4 cup White Wine
3 tbsp Sliced Chives

In a large sauté pan heat the butter and sauté the shallots, add the mushrooms and sauté. Deglaze with sherry. Reduce until dry. Season with chive, salt and pepper. Chill.

Other Ingredients for Strudel

1 lb Sliced Gruyere Cheese

1 ½ cup Panko Bread Crumbs
¼ cup Chopped Parsley

1 cup Melted Butter

Pull the strudel over a floured table cloth until it is as thin as paper. Trim the dough to a 4 foot square. Lightly brush the dough with butter. Sprinkle the breadcrumbs and parsley over the dough. Sprinkle the mushroom sauté over 2/3 of the dough. Layer the sliced gruyere over the mushrooms. Use the table cloth to aid in rolling the strudel. Place on a baking pan, brush with butter. Cut little slices on top to allow the steam to escape. Bake at 400° until golden brown. Allow the strudel to rest for at least 10 minutes before slicing.

Apple Strudel- Apfelstrudel

Strudel Dough

11	oz	Bread Flour
1	ea	Egg
2	oz	Warm Clarified Butter
1	tsp	White Vinegar
5	oz	Warm Water
Pinch		Salt

Combine all ingredients and knead in a mixer with a paddle until elastic. Rest the dough for 30 minutes.

Melted Butter as needed.

1	cup	Cake Crumbs
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Apple Filling

6	ea	Green Apples – Peeled and Sliced
½	cup	Sugar
1	tbsp	Cinnamon – grated
1	cup	Raisins

Apple Cherry Strudel – Substitute dried cherries for the raisins

Pear Walnut Strudel – Substitute pears for the apples and walnuts for the raisins

Pull the dough over a clean floured table cloth until it is paper thin. Brush the dough with melted butter. Toss the filling ingredients together. Sprinkle the buttered dough with the cake crumbs. Spread the filling ingredients over the dough and roll it into a cylinder. Transfer to a parchment lined pan. Butter the top of the strudel . Bake in a 350° until crisp and golden brown. Serve with vanilla ice cream or vanilla sauce.