

## **Cooking Class Recipes Oktoberfest 2013**

### **Wiener Schnitzel**

4 center cut thin pork chops (boneless)

Place on foil and pound with a tenderizing hammer. Sprinkle with pepper and bread with Italian bread crumbs. Place in hot frying pan with butter or olive oil and brown on both sides.

### **Sauce to serve with Wiener Schnitzel**

Peppercorn sauce mix from Knorr (available at Bavarian Meat Market or sometimes at Woodmans) or brown gravy.

### **Vegetables to go along with the meal**

#### **Creamed Carrots**

Fresh carrots – peel and cut into small pieces. Put into pot with ½ cup of water and 4 or 5 cloves, some pepper and a chicken bouillon cube. Cook for 15 minutes.

Add 1/3 cup of cream and flour dissolved in water to bind up. Add chopped parsley before serving

#### **Swiss Roesti Potatoes** (Hash browns)

Purchase fresh hash browns in bag. Place in bowl and add some salt, parsley and grated Swiss cheese (1/2 cup) or Gruyere cheese from Switzerland.

Mix well with fork and arrange in frying pan with butter, olive oil or any vegetable oil. Brown well and loosen on bottom of pan and then flip to the other side and brown.

#### **German Salad Dressing**

5 tablespoons olive oil

2 tablespoons vinegar – balsamic – red or any kind

Some chopped onions

Parsley

Pepper

Curry powder (some mustard – very little)

And one dissolved chicken bouillon cube – not too much water. The bouillon cube will provide the salt.

Mix the ingredients and toss any combination of salad in it. Boston, endive, mixed greens.

### **German Hamburgers (Frikadellen)**

1 pound ground sirloin

1/3 pound ground pork

Place in a bowl and add:

1 egg, parsley, some pepper, some nutmeg, 1 ½ cups of Italian bread crumbs, ¼ cup of water and some chopped onions. Mix with a fork very well – if too dry add some more water.

Form good size balls and push flat, but not like hamburger patties – much thicker. Place in frying pan with olive oil and brown on both sides with medium heat – not too fast.

### **Vegetable to serve with Frikadellen**

#### **Savoy cabbage**

Cut cabbage into small pieces. In cooking pot, one cup water with 2 bouillon cubes, pepper, 3 or 4 bay leaves, juniper berries if you have them and some salt. Cook for 25 minutes. Add 1/3 cup cream and thicken with a little flour dissolved in water. Add parsley before serving.

#### **Mashed potatoes**

#### **Gravy**

In a pot, 1 to 1 ½ cups water

1 can or jar of sliced mushrooms – not the juice, it is salty.

1 package of brown gravy mix

2 tablespoons of cream

Bring to a boil. If it is too thin, add some more gravy mix powder.

Bon appetite from Ralph Clasen!

## **Bonus Recipe**

### **Sauerbraten**

2 – 3 pounds Inside Round roast

To prepare:

½ quart brown vinegar

1 ½ quart water

1 pack of Sauerbraten spice mix (from Bavarian Meat Market)

½ onion raw, sliced in rings

Some pepper

Bring all of thins to a boil and place roast in large pieces into this brine and refrigerate for 3 to 4 days.

Take meat out and brown very well on frying pan with some butter. Then place in pot with 2 cups of the brine and some water and cook for 90 minutes on low heat.

Take the meat out and thicken up the liquid with brown gravy powder and some flour. You can add red wine to the gravy if desired. Place meat back in the gravy.

Serve sliced with red cabbage and potato dumplings or mashed potatoes.