

FOOD

German Cuisine

German cuisine reminds us of American food in its emphasis on meat and potatoes, but the focus on sweet and sour flavors is strictly German.



Sweet and Savory

Popular sweet and sour dishes which combines a sour marinade with a sweet sauce reveal a taste for flavors that harken back to medieval cooking, when such combinations were popular across Europe. Vinegars, sugar and fruits provide popular piquant sauces.

A Taste for the Tuber

The German love of potatoes--enjoyed in salads, dumplings and pancakes--is rivaled only by the Irish.

Meat is Major

Roasted meats, schnitzels and sausages are star players of the German dinner plate.

Jaeger Schnitzel

"This is wonderful. Breaded and fried cubed pork with mushrooms and hunter gravy over a bed of noodles. Serve with a salad and a hunk of thick crusty bread."

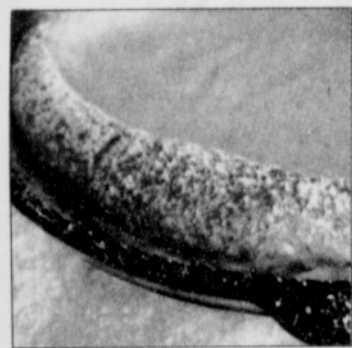


Directions

1. Pound out cubed pork, and cut in half.
2. Heat oil in a large skillet or Dutch oven over medium heat. Dip pork in egg, then bread crumbs, and place in hot oil. Cook, turning, until golden brown. Remove to a warm plate.
3. Prepare gravy mix according to package directions. Stir in mushrooms, and cook with gravy.
4. Meanwhile, bring a large pot of lightly salted water to a boil. Add the egg noodles, and cook until done, about 8 to 10 minutes; drain.
5. Serve pork over noodles and smother with gravy.

Ingredients

- 2 pounds boneless pork chops, cubed
- Oil for frying
- 2 eggs, beaten
- Plain bread crumbs
- 3 (1 ounce) packages dry mushroom gravy mix
- 1 pound fresh mushrooms, coarsely chopped
- 1 (16 ounce) package dry egg noodles



German Baby

"Quick, easy and delicious. Serve with lemon wedges, warm maple syrup and jam."

Ingredients

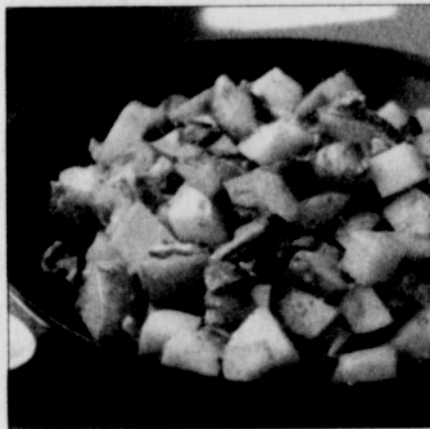
- 3 eggs
- 3/4 cup milk
- 3/4 cup all-purpose flour
- 1/4 cup butter
- 2 Tbs. confectioners' sugar

Directions

1. Preheat oven to 425 degrees F (220 degrees C). Place butter in a 10 inch cast iron skillet and heat the skillet in oven.
2. Beat eggs at high speed with an electric mixer. Slowly add the milk and flour.
3. Pour batter into hot skillet. Return skillet to oven and bake for 20 minutes. It will rise like a soufflé, then fall when taken out of oven. Lightly dust with powdered sugar and serve.

Bacon-Butter Potatoes

"These potatoes are rich and savory and particularly delicious when eaten alongside beer-cooked sausages."



Ingredients

- 2 bottles (12 oz. each) medium-bodied ale (3 cups)
- 4 pounds red-skinned potatoes
- 8 slices thick-cut bacon
- 1/4 cup butter
- 1 small onion, chopped
- 1/2 tsp. freshly ground black pepper
- Salt

Preparation

1. Bring beer to a boil in a 5- to 6-qt. pot that can hold a steamer basket snugly. Meanwhile, cut potatoes into bite-size pieces and put them in a steamer basket. When beer boils, put steamer basket of potatoes in pot, cover, reduce heat to low, and steam until potatoes are tender when they are pierced with a fork, about 15 minutes.
2. Meanwhile, cook bacon in a frying pan over medium heat until crisp. Drain bacon on paper towels, chop, and set aside. Pour off fat in pan, but don't wipe out or rinse. Return pan to medium heat and add butter and onions. Cook, stirring occasionally, until onions start to brown, about 10 minutes.
3. Meanwhile, put potatoes in a serving dish, reserving beer in bottom of pot. Add 3/4 cup beer and reserved bacon to onions, scraping up any browned bits from bottom of frying pan.
4. Pour bacon mixture over potatoes, add pepper, and stir gently to coat. Add salt to taste. Serve hot or warm.



Amazing German Red Cabbage

"This yummy, sweet and sour German red cabbage is easy to make!"

Ingredients

- 2 Tbs. butter
- 5 cups shredded red cabbage
- 1 cup sliced green apples
- 1/3 cup apple cider vinegar
- 3 Tbs. water
- 1/4 cup white sugar
- 2 1/4 tsp. salt
- 1/4 tsp. black pepper
- 1/4 tsp. ground cloves

Directions

1. Place butter, cabbage, apples, and sugar into a large pot. Pour in the vinegar and water, and season with salt, pepper, and clove.
2. Bring to a boil over medium-high heat, then reduce heat to low, cover, and simmer until the cabbage is tender, 1 1/2 to 2 hours.

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