

INTERNATIONAL TASTERS

Barrington Area Branch

American Association of University Women

October 23, 1982

Let's Celebrate Oktoberfest!



ASSORTED GERMAN CHEESE

KASSELER RIBS

KNOCKWURST THURINGER BRATWURST

SAUERKRAUT

BRAISED RED CABBAGE

HOT GERMAN POTATO SALAD

SOUR CREAM CUCUMBERS

GREEN BEAN SALAD

OLD WORLD BREADS

APPLE STRUDEL

Sausages

KNOCKWURST - arrange on top of sauerkraut (recipe below); cook covered about 30 minutes or until heated through.

THURINGER - arrange on top of sauerkraut (recipe below); cook covered about 30 minutes or until heated through.

NUERENBURG BRATWURST - saute briefly in butter/vegetable oil combination until lightly browned. Arrange on top of sauerkraut (recipe below); cook covered about 10 minutes or until heated through.

KASSELER RIBS (Smoked Pork Chops)

Saute briefly in butter/vegetable oil combination until lightly browned. Arrange on top of sauerkraut (recipe below); cook covered about 10 minutes or until heated through.

SAUERKRAUT 6 Servings

3 pounds sauerkraut	1 bay leaf
1/2 pound bacon	6 peppercorns
2 tablespoons butter	1 10½-ounce can beef bouillon
1/2 cup carrots, thinly sliced	3/4 cup water
1 cup onions, thinly sliced	1 cup dry white wine
2 parsley sprigs	1/4 cup gin, optional

Drain the sauerkraut. Place in a large bowl and cover with cold water. Soak it for 20 minutes, changing the water twice. Drain it in a colander and squeeze out as much water as possible. Set aside. Cut bacon into 2-inch strips. Blanch bacon by placing in a saucepan and covering with two quarts of cold water. Bring to a boil, then simmer 10 minutes. Drain. Melt the butter in a 3-quart casserole*. Add the bacon, carrots and onion; cover and cook slowly for 10 minutes. Do not let the vegetables brown. Stir in the sauerkraut, breaking up any clumps. Cover and cook on top of the range slowly for 10 minutes. Preheat the oven to 325°. Tie the parsley, bay leaf and peppercorns in cheese cloth; bury them in the sauerkraut. Pour in the bouillon, water, wine and gin, if desired. Continue cooking on top of range until it comes to a boil then place in the oven and cook, covered, for 4 hours. Check occasionally to be sure the sauerkraut is not too dry. If all liquid has cooked away, add a little more bouillon or wine. the sauerkraut should just bubble.

* Use a larger casserole if sausages are to be added later.

HOT GERMAN POTATO SALAD
10 - 12 Servings

4½ pounds red potatoes (about 12 medium)
9 slices bacon, diced
1½ cups chopped onion
¾ cup chopped celery
3 tablespoons flour
2 teaspoons salt
1½ cups water
1 cup cider vinegar
1 cup sugar
⅓ cup chopped parsley

Pare potatoes. Place potatoes in large saucepan; add enough water to cover potatoes. Cover pan. Bring to boiling; reduce heat. Simmer until tender-firm about 25 - 35 minutes. Drain and set aside. In large skillet fry bacon until crisp. Remove with slotted spoon and drain bacon on paper towel. Cook and stir onion and celery in bacon fat until tender. Stir in flour and salt. Cook over low heat, stirring constantly, until bubbly. Remove from heat; stir in water, vinegar and sugar. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in bacon and parsley. Set aside. Preheat oven to 350°. Cut potatoes into slices. Layer potatoes and bacon mixture in ¾ quart casserole; cover. Bake 30 minutes or until heated through. Garnish with whole red radishes, if desired.

Recipe from: When You're Entertaining, Editors of Sphere

BRAISED RED CABBAGE
6 Servings

1 3-pound red cabbage
4 tablespoons butter
¼ teaspoon salt
¼ teaspoon pepper
1 cup red wine
2 very tart apples, cored and diced but not peeled
2 tablespoons brown sugar
1 tablespoon vinegar

Discard the outside leaves of the cabbage and cut in half. Shred finely and soak in water a few minutes. Drain well. Melt the butter in a large skillet. Add the drained cabbage and toss well with two wooden spoons. When the cabbage begins to wilt, add salt, pepper and red wine. Simmer about 5 minutes. Add the apples. Sprinkle with brown sugar and add the vinegar. Cover, and simmer until the apples and cabbage are tender - about 1 hour at lowest heat.

Recipe from: American Cooking, James Beard

SOUR CREAM CUCUMBERS

8 Servings

2 medium cucumbers, peeled and sliced
1 tablespoon salt
8 ounces sour cream
2 tablespoons white wine vinegar
2 - 3 cloves garlic, minced
1/8 teaspoon dill weed, optional

In medium bowl place cucumber slices; toss gently with the salt. Let stand about 1/2 hour. Dry cucumbers with paper towel pressing slightly to remove excess moisture. In glass jar combine the sour cream, vinegar, garlic and dill weed, if desired. Add the cucumbers. Cover jar tightly; gently shake to coat the cucumbers. Refrigerate at least several hours before serving. Place in serving bowl, garnish with a dash of paprika.

GREEN BEAN SALAD

4 Servings

3 tablespoons white wine vinegar
3 tablespoons olive oil
1/2 cup chicken stock, fresh or canned
1/4 teaspoon salt
Freshly ground black pepper
1/8 teaspoon dill weed
1 teaspoon finely chopped parsley
1 pound fresh green beans

In glass jar combine the vinegar, oil, chicken stock, salt, pepper, dill weed and parsley. Cover jar tightly; shake well. Taste for seasoning. Set the dressing aside. With a small sharp knife, trim the ends of the green beans and cut them into 2-inch lengths. In an 8-quart stockpot bring 6 quarts of water to a rapid boil. Drop in the beans, return the water to a boil. Reduce heat slightly, boil the beans uncovered for about 8 to 10 minutes or until tender crisp. Do not over cook. Immediately drain the beans in a colander and run cold water over them. Spread the beans on paper toweling and pat dry. Transfer the beans to a large glass mixing bowl and pour the dressing over them. Stir to coat evenly. Cover and chill at least 1 hour before serving.

Recipe from: The Cooking of Germany, Time - Life Foods of the World

APPLE STRUDEL
12 Servings

5 large green cooking apples (about 2½ pounds), peeled, cored
and cut into 1/2 inch slices
1/3 cup sugar
1 teaspoon cinnamon
1/2 cup golden raisins
1½ teaspoons grated lemon peel
1/3 to 1/2 cup ground almonds
1 package frozen phyllo dough, thawed
12 tablespoons butter, melted
Powdered sugar

In large mixing bowl, combine apples, sugar, cinnamon, raisins and lemon peel. Preheat oven to 400°. Carefully unroll one sheet of phyllo and place on a large, slightly damp kitchen towel. Using a pastry brush, quickly coat the sheet with melted butter, then sprinkle lightly with ground almonds. Unroll a second sheet, place on top of first sheet and similarly coat it with butter and almonds. Repeat layers with third and fourth sheets. Spread 1/3 of the apple filling along a 3-inch strip of dough near the short edge of the rectangle. Sprinkle with ground almonds. Use the dish towel to help roll the dough around the filling, jelly-roll fashion. Brush the top with melted butter. Place on ungreased baking sheet. Repeat above procedure to make two additional strudel rolls. Bake in the center of the oven for 20 to 30 minutes or until golden brown. Cool slightly, sprinkle with powdered sugar. Serve immediately.

Fold under the ends of the roll

Recipe from The Cooking of Vienna's Empire, Time & Foods of the World