

Cordon Bleu

4 Schnitzel (either from pork, turkey or calf)

Either let the butcher cut in the pockets, or do it yourself.

4 slices of cooked ham and 4 slices of Emmentaler Cheese, or if you can't get that cheese a sharp Gauda will do also. Add a little salt and pepper to taste. (I usually also add a little season salt)

Now take a slice of ham and a slice of cheese and insert into each schnitzel, and seal them with a toothpick.

After filling the schnitzel and sealing them, you need to bread them on the outside with bread-crumbs (I usually dip them in egg first, then the bread-crumbs)

In a pan with (is use Crisco) fat, fry them on both sides until golden-brown. This should only take about 8 minutes until they are done.

Rague 'fin

The little pastries for this should be able to be bought in a bakery or even in a supermarket in 4 pack or 6 pack. I forgot what they are called, but all you need to do is mention ragout-pastries and someone should be able to help you find them quick.

Bake these at 180 degrees (german) for 10 minutes. Do this after you've followed the directions below.

The ingredients for inside are: (read all the way through first - Heidi has a way of adding stuff into the middle and end, no real ingredient list first....)

Take some chicken parts (if with bones you have to remove them after being cooked) so I would get the boneless chicken parts. Cut these into cubes and cook them with what Heidi calls 'suppengruen' which is parsley, leek, and celery root. You dice these up also and cook the chicken with it until the chicken is done and the veggies are soft - so cook them slowly. Keep the broth because you will need it for the sauce.

When cooked to satisfaction, drain the broth out and put it into an extra container. Now take a little butter and flour and warm it into a paste, then slowly stir the chicken broth about a ½ liter, into it with a whisk so that it turns into a sauce, then add a little salt, pepper and wine to taste. Add mushrooms (a small can of button type and slice the) and 1 tablespoon of chopped almonds, and keep on low heat to warm, now add 2 tablespoons of cream to the sauce and also the chicken and keep on low heat while the pastries are warming in the oven for 10 minutes. Now you can fill the pastries with the ragout and serve.. Good appetite!

Now for the next goodies! Too bad my other computer is broke, or I would add pictures that would make your mouths water...

Heidi's Knoedel

Potato knoedel - like dumplings but made from potatoes.

Cook 1 Kilo of peeled potatoes and mash them, then let them cool off. After they are cooled, mix 1 egg, 125 grams of potato starch into them and mash them with your hands until all looks like paste (I usually have a bowl of cold water to dip my hands into it because the dough kinda sticks to your hands while forming them). After mixing all, form them into little balls (smaller than tennis balls) and drop them into boiling, salted water. The water must be at a full boil, because as soon as you dropped all of them in, you turn down the heat to real low and let them simmer for 20 minutes until they rise to the top of the pot. And there ya go, another tasty addition to your table. I sometimes put in a little nutmeg for taste, you can also put in chopped chives, dried toasted onions, - use your imagination - it will be fun.

You met me, so you probably know that I will put in my two-cent's worth, hope you don't mind...

I used to teach the ladies in Georgia how to cook german food and make german cakes myself, and it was great, they really had fun learning, and so did I - I learned how to make a lot of great 'southern dishes' while there.

Frankfurter Kranz Cake (one of my favorites too!)

*For the Bisquit layer you will need 6 eggs, 200 gr sugar and 1 pack of Vanilla sugar *** (if they don't sell it there, you can make your own by filling a jar with sugar and then adding a vanilla stick and just let it set in your spice rack for as long as you like and it can be used for other things as well - it tastes great in the mix for pancakes and French toast. One pack amounts to about 2 tbsps. OK, back to the cake -*

Preheat the oven for 10 minutes to reach 200 degrees. Baking time will be 25 minutes. So take the 6 eggs, 200 gr sugar, vanilla sugar, 200 gr flour with 2 tsps of baking powder and mix it well. Place into baking form with baking paper and bake 25 minutes.

While the cake is baking you make the filling and frosting which is the same in this case: Take 2 packs of dry vanilla pudding and $\frac{3}{4}$ liter milk adding about 10 tbsps of sugar into this and cook slowly so that it will not burn or stick to bottom of pot. While this is going on, make sure that $\frac{1}{2}$ lb of butter is warming on the side, as the butter and the pudding mix have to be the same temperature when you mix them together - that's very important for the consistency of the frosting. Then let this all cool to use as filling.

After the layer has been baked and is golden brown, you want to make two layers out of one... I usually use a string, center it on one side, and just pull it through on both sides, as if you want to tie it tight or choke someone (a little joke there...) ok, it goes on now... Once the

layers and the filling are cool enough, just cover both layers with the cream, leaving enough to cover the outside also.

(I usually use a small bunt type pan with a big whole in the middle, if you don't have the german baking forms, but I'm sure Heidi showed you which ones to get, if not e-mail me and I'll let them know so she can bring one when she visits.

Back to the cake.. after the cream, or frosting has been put on both layers, put them together and then place more frosting on the outside of the cake. Then take a box of Krokant (that's the little chopped and browned nut pieces that go on top of the cake. (if you have some frosting left, you can use that to make a few little roses on top to place cherries on if you like them) Boy, that's a thought - I think I'll make one this weekend. I might be explaining too much, cause you've been here before, but better more than not enough (I hope). Anyway, now to the next goodie.

RED CABBAGE WITH APPLES

One Red Cabbage Head (about 1 kg)

2 sour apples

50 gr of lard (again, I use Crisco)

2 cloves

1 small onion (keep whole or just slice in half)

1 bayleaf

¼ lt water 1/8 lt of red wine

Seperately 2 sugar cubes and 2 tblsps of vinegar

2 tblsps of cranberries

Take the cabbage head and throw away the first two leaves around it. No but off the bottom stem, or core. Then take the cabbage and slice it into small strips, taking away the extra hard parts in the center of the leaves.

Take the sour apples and peel them, quarter them and remove the inside. Now dice them and sauté them with the lard and add the cabbage strips. Add the peeled onion, cloves and bayleaf into the pot, add the water and the wine. Let this all simmer until the cabbage is still a little crisp, not too soggy. While this is cooking, take the sugar cubes and melt them with the vinegar, then add this to the cabbage that is cooking. Let this simmer with the lid on for about 30 minutes. After this, add the cranberries. Now you can take out the bayleaf and onion and serve with your schnitzel and knoedel and have a real german meal.

POTATO PANCAKES

1 Kg potatoes, roughly grated

2 Eggs

1 tbsps Flour

Mix all the ingredients together and place the mixture formed as little pancakes into a well greased pan and fry them until golden brown. Almost like our hash browns. The germans eat these with applesauce, but I prefer mine with salt and ketchup. It's an easy recipe to make and tastes good too.

That was it for this one...

Next comes the cheesecake - I hope I get this right....

KAESEKUCHEN – CHEESECAKE

For the bottom:

*200 gr Flour 100 gr Sugar
1 pk Vanilla Sugar 1 Egg*

Mix all this and knead it into a tight ball. Then grease the baking form on all sides and place the ball of dough into the center and press it until it covers the entire bottom.

Topping:

2 lb cheese (cream cheese, but not the tight and dry type, it should be like the cream cheese they had here)

**** If you want to use Philadelphia, mix it with a little mineral water or milk so that it will not be so hard*** - that's what I did when I could not find the right type there. 5 Eggs, 150 gr sugar, 2 packs vanilla sugar (see that's where the stash of vanilla sugar comes in handy) 2 packs of Vanilla pudding (powder), and 200 gr of sweet whipped cream.*

Eggs, sugar and vanilla sugar get mixed first, then the pudding, whipped cream and cheese get added into the mix and stirred some more. The entire finished product gets placed into the cake form with the dough.

The oven should be 180 degrees and the cake should bake for 1 hour. GUTTEN APPETIT!

ASPARAGUS - THE WAY HEIDE MAKES THEM

*1 KG of fresh Asparagus washed and peeled, and
blanched for 20 minutes in salt water with a little bit of
butter.*

*Sauce: 50 gr Butter (melted) and a little flour in a pot,
stirred into a paste, making sure it does not get brown,
now add with a whisk, the juice from the cooked
asparagus and add a little sour cream into the sauce for
taste.*

*Boy that was easy, not I think comes the hardest part for
me.*

DAMPFNUDDLEN – GERMAN DUMPLINGS

Heidi will probably have to show you how to do this when she's there, because it sounds easy, but does not always come out right – believe me I've tried it several times and don't always get it right – the only one who could do it was my aunt and of course Heidi, so Good Luck!

1 cube or 1 pack of dry yeast

Placed in ¼ liter milk and 2 tsp sugar and let set or 'grow' for 15 minutes. THAT'S THE EASY PART!

In a bowl, place 1 Kg of Flour and 100 g of sugar, then add the yeast mixture and 2 Eggs and a little bit of salt. Now knead this into a ball and let it 'grow' for 2 hours covered with a dishtowel. After this knead again and let stand for about ½ hour.

Now prepare a pot with a good cover... in the pot place a little lard (about 1 tbsp) and 1/8 liter of water and let it get hot. Form balls with the yeast dough and place them into the heated pot (make sure you don't get burned or splattered) cover immediately and then lower the heat and let simmer for 20 minutes.

Like I said before, GOOD LUCK! – they are good with pudding made from vanilla, or even a white wine sauce, or just plain. I like mine when they are a little browner on the bottom as they should be, but they taste great!

I wish you all the best and hope that you will contact me in the future.

Best Regards,

Cheryon, Jaime and Larry (my cat).

P.S. Enjoy the meals! And have fun!