

GERMAN COOKING

GERMAN MEATLOAF

(serves 4-6 people)

2 bread rolls
2 onions
2 Tbs Butter
3 garlic cloves
1 bunch parsley
750g ground beef
2 eggs
salt
freshly ground black pepper
2 Tsp dried thyme
2 Tbs oil
250ml (= 1 cup) meat broth
125g (= ½ cup) half-and-half / cream

1. Soak the dried bread rolls in cold water.
2. Finely chop the onions. Heat the butter in a pan and add the onions on low heat. Mince the garlic and add to the pan. Stir for a minute then take pan off heat and let cool.
3. Wash the parsley, shake off excess water then chop finely.
4. Preheat the oven to 400 degrees Fahrenheit.
5. Place the ground beef in a bowl and add the eggs, chopped parsley and onion-garlic-mix from the pan. Squeeze out the water from the bread rolls and add to the bowl as well. Mix everything well with your hands. Season with plenty salt, pepper and thyme.
6. Shape the mixture into a large loaf on a slightly floured surface. Heat the oil in a roasting tray. Place the meatloaf in the tray and cook in the oven for about an hour and 15 minutes. Add the broth after about 20 minutes and the half-and-half after about an hour.
7. Place the meatloaf on a platter when done and put back in the turned off oven to keep warm. Pour the sauce in small pot and boil down to desired consistency. Add salt and pepper to taste.
8. Cut meatloaf into ¼ inch thick slices and serve with the sauce.

SPÄTZLE

250g (= 1 cup) flour
2 eggs
pinch of salt
125 – 200ml (= ½ - ¾ cup) sparkling water
2 ½ liter (= 10 cups) water
salt
1 Tsp oil

1. Mix the flour, eggs, sparkling water and a pinch of salt into a smooth and firm batter and beat until bubbly.
2. Boil the salted water in a large pot then use a Spätzle-press to press a small amount of batter into the water.
3. Wait until the Spätzle rise to the surface, then use a skimmer to take them out of the water and place on a pre-warmed platter.
4. Repeat the process until the batter is used up.

CUCUMBER SALAD

1 cucumber
3 Tbs white wine vinegar
5 Tbs olive oil
salt
pepper
dill

1. Peel the cucumber, slice very thinly and place in a bowl.
2. Add salt and let sit for about 30 minutes.
3. Then add the oil, vinegar and pepper.
4. Finely chop the dill, add to the bowl and mix everything well.

APFELKÜCHLE

(serves 4 people)

4 apples
1 egg
100g (= ½ cup) flour
80ml (= 1/3 cup) milk
6 Tbs oil
pinch of salt
30g (= 1/8 cup) sugar
additional sugar to sprinkle on top
cinnamon

1. Mix the flour, eggs, sugar, milk and salt into a thick batter.
2. Wash and peel the apples, remove the core and slice into rings.
3. Dip the apple rings in the batter.
4. Heat the oil in a pan and fry the rings on medium heat until golden brown.
5. Place on a kitchen towel to get rid of excess oil.
6. Mix some sugar with cinnamon and sprinkle onto the Apfelküchle.