

Viennese Dishes

>> Gulasch Suppe

1/4 cup oil
3 med. onions
3 Tbsp. paprika
2 tsp. caraway seeds -
chopped
1 tsp. salt - pepper
1 tsp. marjoram
5 cloves garlic
Rind of 1/2 lemon
2 Tbsp. vinegar

1 Qt. beef or chicken
stock
1 lb. cubed beef (small)
2 fresh tomatoes or
canned or 2 Tbsp
tomato paste
2 lg. potatoes (peeled
and small diced)
Sour cream & parsley as
garnish

Heat oil, add onions and cook until golden. Add garlic and spices.
Add vinegar then stock and bring to a boil.

Add cubed beef and tomatoes, cook until tender. Add potatoes
and cook until tender. Check for seasoning and thickness.

Serve in bowls and garnish with sour cream and parsley.

>>Warmer Kraut Salat (Warm Cabbage Salad)

Pot of water (as for
pasta)
med. head of cabbage -
cut in fine strips
6 oz smoked bacon
1/2 tbsp caraway seeds
1 tbsp salt
1 tsp pepper
1 tbsp sugar
1/2 cup vinegar
1 tbsp oil
cloves garlic - mashed

Drop cut cabbage into salted water and bring to a boil. Turn off
heat and let steep for 3 mins.

Drain in colander but save 1 cup cabbage water for later. Add
chopped bacon to empty pot - cook until crisp. Add caraway
seeds, sugar, garlic, 1/2 cup cabbage water, and vinegar.

Stir then add cabbage then stir to incorporate all ingredients.

Salt and pepper to taste.

Place in serving dish.

>>Wiener Schnitzel (Veal - pork - chicken)

2 lbs chicken breast or
pork chops -
butterflied and
pounded

4 eggs - whisked
1 bottle club soda or
ginger ale
1 1/2 lb. bread crumbs
1 lb flour
1 qt oil - vegetable or
canola
1 tsp salt
1 tsp pepper
3 lemons
1 Tbsp paprika
2 Tbsp parsley -
chopped

Cut meat to desired portion size. Pound it to even thickness.

Season meat to taste.

Dip each pieces of meat into flour, then dip into egg and soda mixture, finally dip in breadcrumbs. Press the breadcrumbs into the meat.

Fry in deep oil until golden on both sides.

Sprinkle parsley over the schnitzel. Serve with lemon