



Recipes

Viennese Menu II

Champagne Punch

To 1 bottle of champagne add 1 cup sherry, ½ cup Curacao, 1 tablespoon simple syrup, 1 wide strip of cucumber peel, and 1 split (187 ml) of soda. Serve very cold.

Wienerschnitzel

2 lbs. veal cutlet, ¼ inch thick 2 tablespoons water 2 eggs salt & freshly-ground pepper
 ¼ cup flour 1 cup Panko (or very fine breadcrumbs) 1 ½ cups lard, ghee, or other cooking fat

Beat the eggs with water just to combine. Salt and pepper the cutlets, dip them in flour and shake off the excess; next dip them in the beaten eggs and finally in the breadcrumbs. Chill at least 20 minutes. Heat the fat in a heavy, 12-inch skillet and cook the cutlets over medium heat 3-4 minutes on each side, until they are browned. Serve immediately, garnished with lemon wedges and curly parsley.

Potato Salad

Not surprisingly, Germans and Austrians have as many versions of potato salad as we do. The influences are regional, familial, and seasonal. Here is one of the simplest. Note that this potato salad is served slightly warm to room temperature – no refrigeration is required.

About 2 lbs. of potatoes – Yukon Gold works well 1 medium red onion flat-leaf Italian parsley
 1 teaspoon concentrated vegetable bouillon (or 1 cube), dissolved in 1/8-liter water
 4 tablespoons apple cider vinegar 3 tablespoons olive oil 2 teaspoons sharp mustard

While the potatoes cook, mince the onion, chop the parsley and prepare the vegetable broth. Cook the potatoes in their skins until just tender (try not to overcook them or your potato salad will be mushy). Peel them, halve lengthwise

and slice about ½ inch thick. Transfer them to a large bowl and pour the broth over a little at a time, stirring. You want to watch that the potatoes are absorbing the broth. Allow to stand in between additions to ensure this. It's not necessary to use all of the broth. Add all the other ingredients to the bowl and toss to combine thoroughly. Season to taste with salt and pepper.

Kaiserschmarrn (Emperor's Nonsense) Serves 4-6

1 cup sifted all-purpose flour 3 tablespoons sugar 1/8 teaspoon salt 4 eggs, separated + 1 egg white
2 cups milk ¼ teaspoon vanilla extract 4 tablespoons unsalted butter, melted 2 tablespoons raisins
4 tablespoons dark rum confectioner's sugar fruit syrup or compote

Soak the raisins in rum 30 minutes; drain and squeeze dry. Beat 4 egg yolks, sugar and salt together until pale yellow and thick. Stir in the milk and vanilla extract and then gradually beat in the flour, ½ a cup at a time, continuing to beat until smooth. Stir in the raisins. In another bowl, preferably copper or stainless steel, beat the 5 egg whites to very stiff peaks. Fold the whites gently into the batter with a rubber spatula until there are no streaks of whites. Heat 1 tablespoon butter in a heavy skillet over low heat. Pour in half the batter – enough to cover the bottom to about ¼-inch depth. Cook until the pancake has puffed up and browned slightly. Shred with two forks into large, rough pieces and turn out onto a plate. Repeat with the remaining butter and batter. Return the first batch to the skillet and cook both batches two minutes more together, turning with a spatula. Transfer to a serving plate, dust with confectioner's sugar, and serve with syrup or compote.

Note: Rum is ubiquitous in German and Austrian cakes and desserts. You can certainly omit the rum – and the raisins, for that matter. You could also use fresh fruit or your favorite preserves or syrup (huckleberry syrup would be a nice Montana touch!) and do feel free to add whipped cream!

Bonn Menu II

Westfälisches Kutchergulasch Serves 4-5 Easy to prepare Prep time: 15 min Total: 1 hr. 15 min

1 kg mixed stew meat, rinsed and patted dry ¼ liter black or malt beer ½ liter beef broth
2 pieces of pumpernickel bread, in crumbs peel of ½ a lemon 3 onions, roughly chopped
80grams pork belly, cubed 250 grams fresh cremini mushrooms, cleaned and quartered
2 spicy dill pickles, sliced or roughly chopped ½ jar pearl onions, drained 2 tablespoons vegetable oil
100g sour cream 1 packet brown gravy mix (optional) salt, freshly-ground pepper, ground caraway

Heat the oil fairly hot and brown the meat on all sides. Add the pork belly, onions, and mushrooms and spice to taste with the salt, pepper and caraway. Deglaze the pot with the beer and broth and reduce the heat to low. Stir in the breadcrumbs, cover and simmer about 45 minutes. Stir in the pickles and pearl onions, thicken with the gravy mix (or other thickener of your choice). Adjust the spices and serve with a dollop of sour cream and Pumpernickel bread.

Pumpernickel (Bread), Westfalia Style total time: 2 hrs. 25 min

500 grams flour, wheat or spelt 500 grams cracked wheat 250 grams cracked rye

200 grams raw sunflower seeds 100 grams sesame or flax seeds 1-liter buttermilk 2 packets yeast
about 1 cup beet juice 1 teaspoon salt shortening and flour for the loaf pan

Bring the buttermilk to room temperature (or heat slightly) Preheat the oven to 265°F. Mix the cracked wheat and rye, sunflower seeds, sesame/flax and flour in a large bowl. Slowly add the buttermilk to the dry ingredients in the bowl and stir to combine. Pour into the prepared loaf pan and bake 3.5 hours. Turn the oven off, wrap the bread and pan in aluminum foil and allow to stand in the closed oven another two hours.

Mixed Green Salad

Did we say the North Rhine Westfalians love meat? The favorite and most typical salads even contain meat! Various vegetables, cooked or pickled, are mixed with sliced or chopped deli meat (Bologna-types being the most common) and tossed in a mayonnaise dressing. With the hearty Coachman's Goulash, make your favorite green salad with fresh vegetables and an oil & vinegar dressing.

Waffles with Fruit and Cream

As straightforward as it sounds – there's no "special" recipe here, just make your favorite waffles, yeasted or not, Belgian, etc. (but do try to avoid Eggos!) and top with your favorite fruit mix, compote, or jam. Garnish with plenty of sweetened, whipped cream.