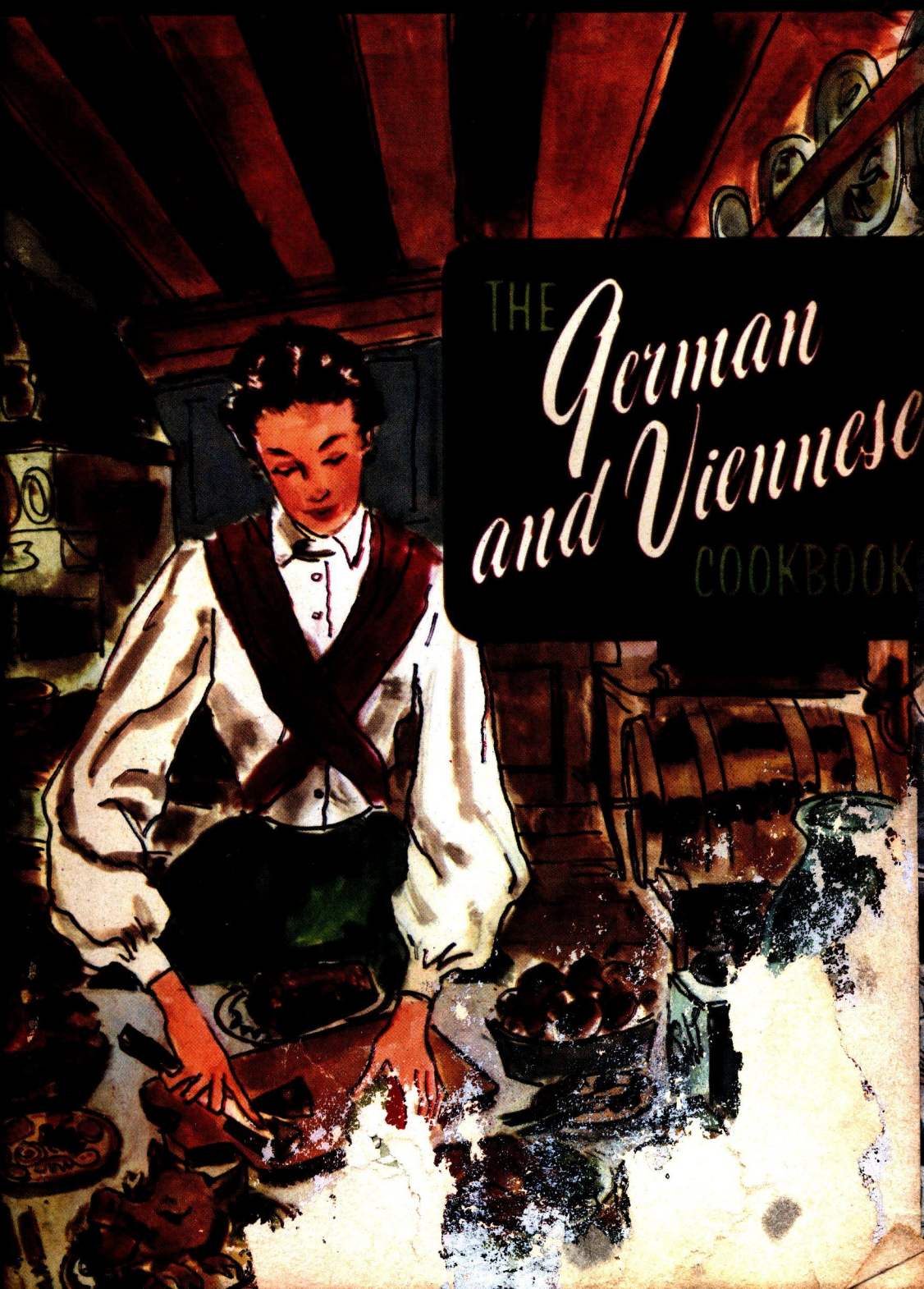


147 superb German and Viennese recipes



THE
*German
and Viennese*
COOKBOOK

The German & Viennese Cookbook

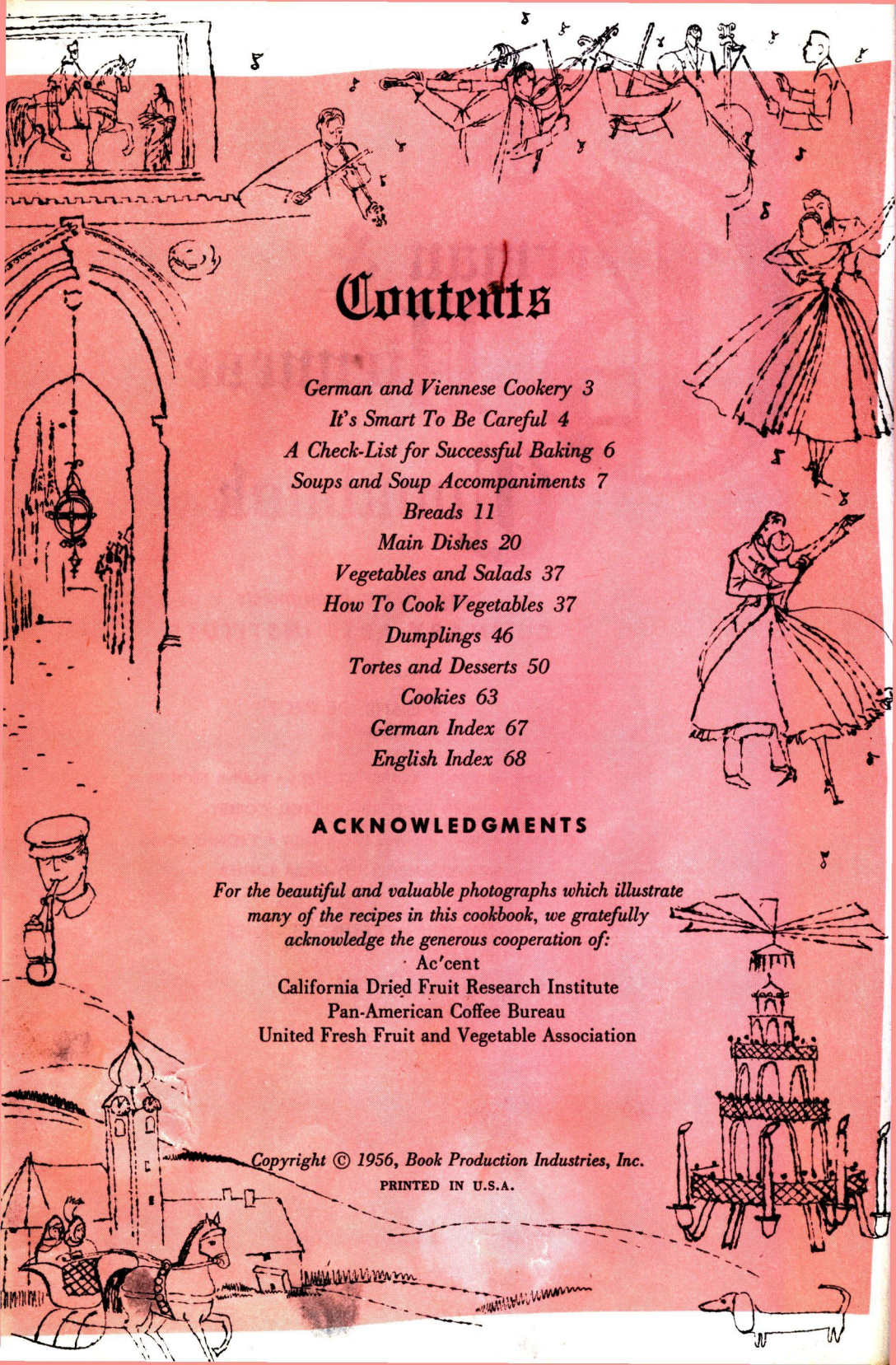
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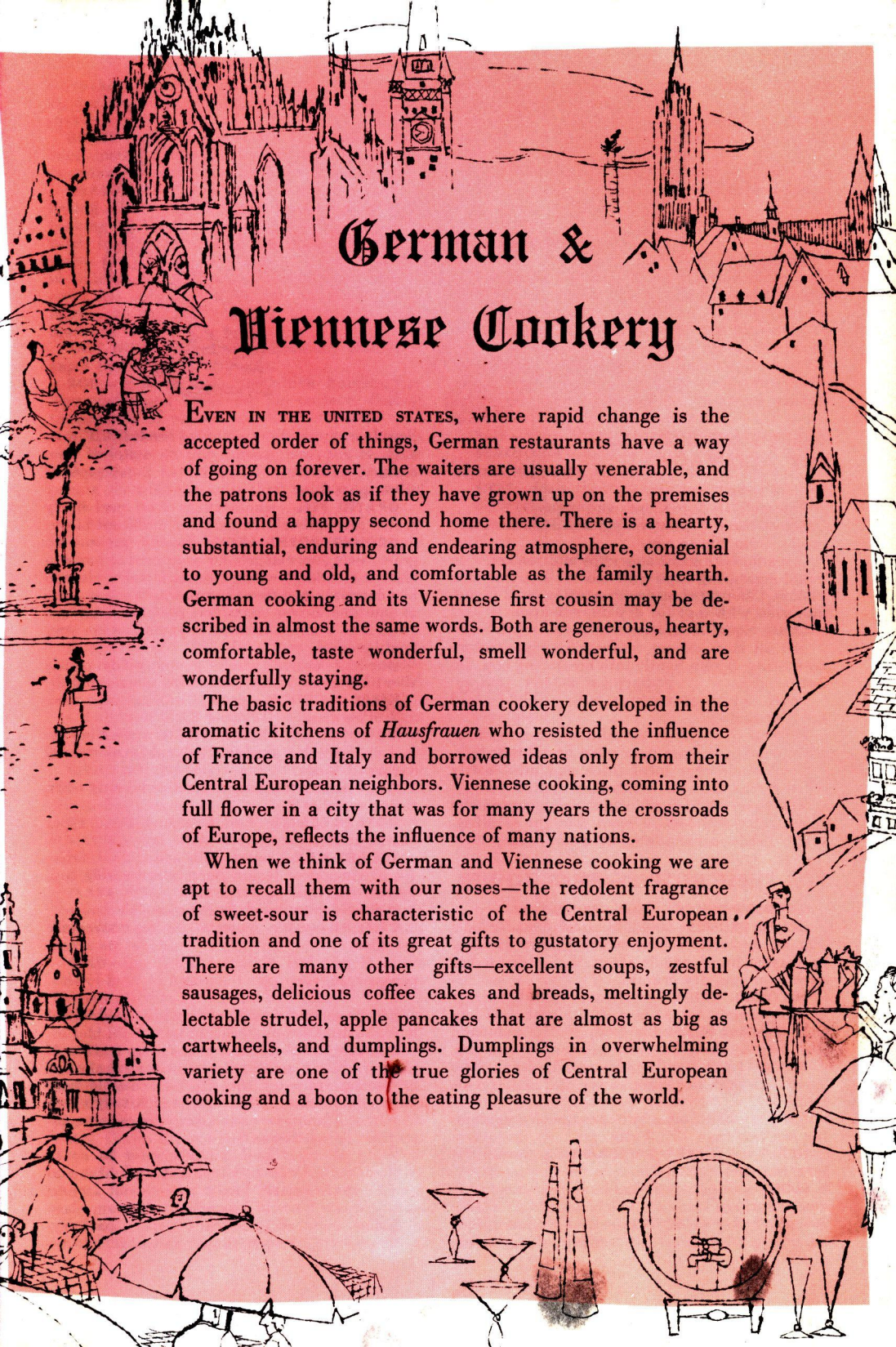
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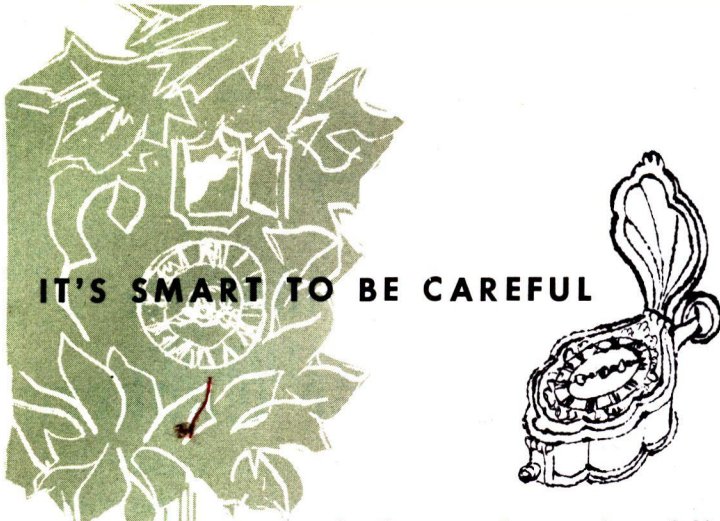


German & Viennese Cookery

EVEN IN THE UNITED STATES, where rapid change is the accepted order of things, German restaurants have a way of going on forever. The waiters are usually venerable, and the patrons look as if they have grown up on the premises and found a happy second home there. There is a hearty, substantial, enduring and endearing atmosphere, congenial to young and old, and comfortable as the family hearth. German cooking and its Viennese first cousin may be described in almost the same words. Both are generous, hearty, comfortable, taste wonderful, smell wonderful, and are wonderfully staying.

The basic traditions of German cookery developed in the aromatic kitchens of *Hausfrauen* who resisted the influence of France and Italy and borrowed ideas only from their Central European neighbors. Viennese cooking, coming into full flower in a city that was for many years the crossroads of Europe, reflects the influence of many nations.

When we think of German and Viennese cooking we are apt to recall them with our noses—the redolent fragrance of sweet-sour is characteristic of the Central European tradition and one of its great gifts to gustatory enjoyment. There are many other gifts—excellent soups, zestful sausages, delicious coffee cakes and breads, meltingly delectable strudel, apple pancakes that are almost as big as cartwheels, and dumplings. Dumplings in overwhelming variety are one of the true glories of Central European cooking and a boon to the eating pleasure of the world.



IT'S SMART TO BE CAREFUL

THERE'S NO SUBSTITUTE FOR ACCURACY

Read recipe carefully.

Assemble all ingredients and utensils.

Select pans of proper kind and size. Measure inside, from rim to rim.

Use standard measuring cups and spoons. Use liquid measuring cups (rim above 1-cup line) for liquids. Use nested or dry measuring cups (1-cup line even with top) for dry ingredients.

Check liquid measurements at eye level.

Sift all flour except whole-grain types before measuring. Spoon lightly into measuring cup. Do not jar cup.

Level dry measurements with straight-edged knife or spatula.

Preheat oven 12 to 20 min. at required temperature. Leave oven door open first 2 min.

Beat whole eggs until thick and piled softly when recipe calls for well-beaten eggs.

The covering of foods which are stored in the refrigerator will depend upon the type of refrigerator used—conventional or moist-cold.

FOR THESE RECIPES—WHAT TO USE

BAKING POWDER—double-action type.

BREAD CRUMBS—one slice fresh bread equals about 1 cup soft crumbs or cubes. One slice dry or toasted bread equals about $\frac{3}{4}$ cup dry cubes or $\frac{1}{2}$ cup fine, dry crumbs.

BUTTERED CRUMBS—soft or dry bread or cracker crumbs tossed in melted butter. Use 1 to 2 tablespoons butter for 1 cup soft crumbs and 2 to 4 tablespoons butter for 1 cup dry crumbs.

CORNSTARCH—thickening agent. One tablespoon has the thickening power of 2 tablespoons flour.

CREAM—light, table or coffee cream—containing not less than 18% butter fat.

HEAVY or WHIPPING CREAM—containing not less than 36% butter fat.

FLOUR—all-purpose (hard wheat) flour. (In some southern areas where a blend of soft wheats is used, better products may result when minor adjustments are made in recipes. A little less

liquid or more flour may be needed.) If cake flour is required, recipe will so state. If necessary, substitute 1 cup minus 2 tablespoons all-purpose flour for 1 cup cake flour.

GRATED PEEL—whole citrus fruit peel finely grated through colored part only; white is bitter.

GROUND POPPY SEEDS—freshly ground by grocer using special grinder or ground at home in electric blender. If using electric blender, place in blender container about $\frac{1}{2}$ cup whole poppy seeds at one time. Cover container, turn on motor and grind 3 to 5 min., or until poppy seeds are very finely ground.

One-half pound whole poppy seeds equals about $1\frac{3}{4}$ cups, whole (about $2\frac{1}{2}$ cups, ground).

HERBS and SPICES—ground unless recipe specifies otherwise.

MONOSODIUM GLUTAMATE—a crystalline cereal or vegetable product that enhances natural flavors of foods.

OIL—salad or cooking. Use olive oil only when recipe specifies it.

ROTARY BEATER—hand-operated (Dover type) beater or electric mixer.

SOURD MILK—sweet milk added to 1 tablespoon vinegar or lemon juice in measuring cup, up to 1-cup line; or buttermilk.

SUGAR—granulated (beet or cane).

VINEGAR—cider vinegar unless otherwise specified.

HOW TO DO IT

BASTE—spoon liquid over cooking food to add moisture and flavor; or use baster.

BLANCH NUTS—the flavor and crisp texture of nuts are best maintained when nuts are allowed to remain in water the shortest possible time during blanching. Therefore, blanch only about $\frac{1}{2}$ cup at a time; repeat as many times as necessary for larger amounts.

Bring to rapid boil enough water to cover shelled nuts. Drop in nuts. Turn off heat and allow nuts to remain in the water about 1 min.; drain, or remove with fork or slotted spoon. Place between folds of absorbent paper; pat dry. Squeeze nuts between thumb and fingers to re-

move skins or peel. Place on dry absorbent paper. To dry thoroughly, frequently shift nuts to dry spots on paper.

GRATE NUTS—use a rotary type grater with hand-operating crank. Follow manufacturer's directions. Grated nuts should be fine and light.

TOAST NUTS—put blanched nuts in a shallow baking dish or pie pan and brush lightly with cooking oil. Heat in oven at 350°F until delicately browned. Move and turn occasionally with spoon. Or add blanched nuts to a heavy skillet in which butter (about 1 tablespoon per cup of nuts) has been melted; or use oil. Brown nuts lightly, moving and turning constantly, over moderate heat.

SALT NUTS—toast nuts; drain on absorbent paper and sprinkle with salt.

BOIL—cook in liquid in which bubbles rise continually and break on the surface. Boiling temperature of water at sea level is 212°F.

BOILING WATER BATH—set a deep pan on oven rack and place the filled baking dish in pan. Pour boiling water into pan to level of mixture in baking dish. Prevent further boiling by using given oven temperature.

CLEAN CELERY—trim roots and cut off leaves. Leaves may be used for added flavor in soups and stuffings; leaves may be left on inner stalks when used as relish. Separate stalks, remove blemishes and wash. Proceed as directed in recipe.

CLEAN GARLIC—separate into cloves and remove thin, papery outer skin.

CLEAN GREEN PEPPER—rinse and cut into quarters. Remove stem, all white fiber and seeds with spoon or knife; rinse. Prepare as directed in recipe.

CLEAN and SLICE MUSHROOMS—wipe with a clean, damp cloth and cut off tips of stems; slice lengthwise through stems and caps.

CLEAN ONIONS (dry)—cut off root end and thin slice from stem end; peel and rinse. Prepare as directed in recipe.

CUT DRIED FRUITS (uncooked) or MARSH-MALLOWs—cut with scissors dipped frequently in water.

DICE—cut into small cubes.

FLAKE FISH—with a fork separate canned (cooked) fish into flakes (thin, layer-like pieces). Remove bony tissue from crab meat; salmon bones are edible.

FOLD—use flexible spatula and slip it down side of bowl to bottom. Turn bowl quarter turn. Lift spatula through mixture along side of bowl with blade parallel to surface. Turn spatula over to fold lifted mixture across surface of material. Cut down and under; turn bowl and repeat process until material seems blended. With every fourth stroke, bring spatula up through center.

HARD-COOK EGGS—put eggs into large saucepan and cover completely with cold or warm water. Cover. Bring water rapidly to just boiling. Turn off heat immediately. If necessary to prevent further boiling, remove pan from heat source. Let stand covered 20 to 22 min. Plunge eggs promptly into running cold water. Crack shell under water and roll between hands to loosen. When cooled, start peeling at large end.

Note: Eggs are a protein food and therefore should never be boiled.

MARINATE—allow food to stand in liquid (usually an oil and acid mixture) to impart additional flavor.

MEASURE BROWN SUGAR—pack so firmly into dry measuring cup that sugar will hold shape of cup when turned out.

MELT CHOCOLATE—melt over simmering water to avoid scorching.

MINCE—cut or chop into small, fine pieces.

PANBROIL BACON—place in a cold skillet only as many bacon slices as will lie flat. Cook slowly, turning frequently. Pour off fat as it collects. When bacon is evenly crisped and browned, remove from skillet and drain on absorbent paper.

PREPARE QUICK BROTH—dissolve in 1 cup hot water, 1 chicken bouillon cube for chicken broth, or 1 beef bouillon cube or ½ teaspoon concentrated meat extract for meat broth.

RICE—force through ricer, sieve, or food mill.

SCALD MILK—heat in top of double boiler over simmering water just until thin film appears.

SIEVE—force through coarse sieve or food mill.

SIMMER—cook in liquid just below boiling point; bubbles form slowly and break below surface.

UNMOLD GELATIN—run tip of knife around top edge of mold to loosen. Invert mold onto chilled plate. If necessary, wet a clean towel in hot water and wring it almost dry. Wrap hot towel around mold for a few seconds only. (If mold does not loosen, repeat.)

OVEN TEMPERATURES

Very Slow	250°F to 275°F
Slow	300°F to 325°F
Moderate	350°F to 375°F
Hot	400°F to 425°F
Very Hot	450°F to 475°F
Extremely Hot	500°F to 525°F

Use a portable oven thermometer for greater accuracy of oven temperatures.

WHEN YOU BROIL

Set temperature control of range at Broil (500°F or higher). Distance from top of food to source of heat determines intensity of heat upon food.

WHEN YOU DEEP-FRY

About 20 min. before ready to deep-fry, fill a deep saucepan one-half to two-thirds full with hydrogenated vegetable shortening, all-purpose shortening, lard or cooking oil. Heat fat slowly to temperature given in the recipe. A deep-frying thermometer is an accurate guide for deep-frying temperatures.

If thermometer is not available, the following bread cube method may be used as a guide: A 1-in. cube of bread browns in 60 seconds at 350°F to 375°F.

When using an automatic deep-fryer, follow manufacturer's directions for amount of fat.

A CHECK-LIST FOR SUCCESSFUL BAKING

✓ **READ AGAIN** "It's Smart To Be Careful—There's No Substitute for Accuracy" (page 4).

✓ **PLACE OVEN RACK** so top of product will be almost at center of oven. Stagger pans so no pan is directly over another and they do not touch each other or walls of oven. Place single pan so that center of product is as near center of oven as possible.

✓ **PREPARE PAN**—For cakes with shortening and for tortes, grease bottom of pan only; line with waxed paper; grease the waxed paper. For cakes without shortening (sponge type), do not grease or line pan. For both yeast breads and quick breads, grease bottom of pan only or lightly grease baking sheet. For cookies, lightly grease cookie sheets. If recipe directs "Set out pan," do not grease or line pan.

✓ **HAVE ALL INGREDIENTS** at room temperature unless recipe specifies otherwise.

✓ **SIFT ALL FLOUR** except whole-grain types before measuring. Spoon lightly into measuring cup. Do not jar cup. Level with straight-edged knife or spatula.

✓ **CREAM BUTTER** (alone or with flavorings) by stirring, rubbing or beating with spoon or electric mixer until softened. Add sugar in small amounts; cream after each addition until all graininess disappears and mixture is light and fluffy. Thorough creaming helps to insure a fine-grained cake.

✓ **BEAT WHOLE EGGS** until thick and piled softly when recipe calls for well-beaten eggs.

✓ **BEAT EGG WHITES** as follows: *Frothy*—entire mass forms bubbles; *Rounded peaks*—peaks turn over slightly when beater is slowly lifted upright; *Stiff peaks*—remain standing when beater is slowly lifted upright.

✓ **BEAT EGG YOLKS** until thick and lemon-colored when recipe calls for well-beaten egg yolks.

✓ **WHEN LIQUID AND DRY INGREDIENTS** are added to batters, add alternately, beginning and ending with dry. Add dry ingredients in fourths, liquid in thirds. After each addition, beat only until smooth. Finally, beat only until batter is smooth (do not overbeat). Scrape spoon or beater and bottom and sides of bowl during mixing.

If using an electric mixer, beat mixture at a

low speed when alternately adding liquid and dry ingredients.

✓ **FILL CAKE PANS** one-half to two-thirds full.

✓ **TAP BOTTOM OF CAKE PAN** sharply with hand to release air bubbles before placing in oven.

✓ **APPLY BAKING TESTS** when minimum baking time is up. For cakes or tortes, touch lightly at center; if it springs back, cake is done. Or insert a cake tester or wooden pick in center; if it comes out clean, cake is done.

✓ **COOL BUTTER CAKES** 10 min., tortes 15 min., in pan on cooling rack after removing from oven; or cool as recipe directs.

✓ **REMOVE CAKE OR TORTE** from pan after cooling. Run spatula gently around inside of pan. Cover with cooling rack. Invert and remove pan. Turn right side up immediately after peeling off waxed paper. Or remove from pan as recipe directs. Cool cake or torte completely before frosting.

✓ **FILL LAYER CAKES OR TORTES**—Spread filling or frosting over top of bottom layer. Cover with the second layer. Repeat procedure if more layers are used. If necessary, hold layers in position with wooden picks; remove when filling is set.

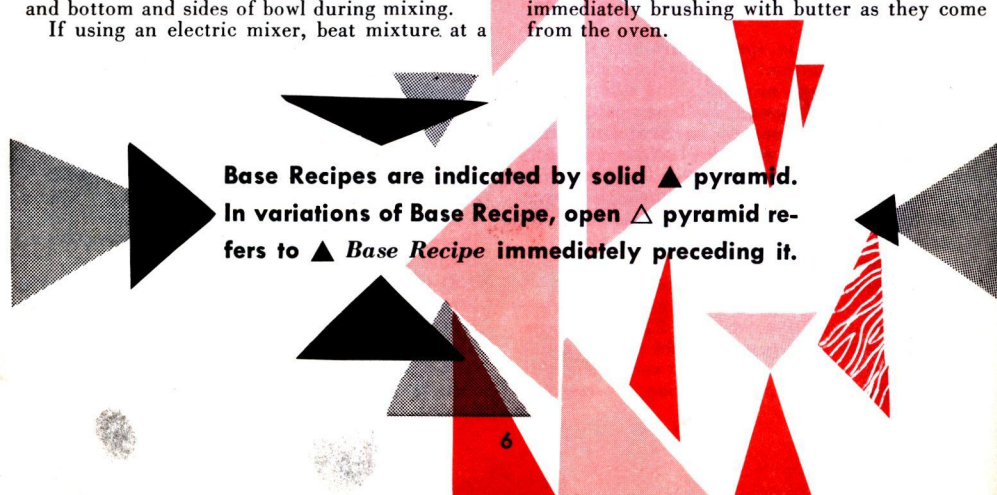
✓ **FROST FILLED LAYER CAKES OR TORTES**—Frost sides first, working rapidly. See that frosting touches plate all around bottom, leaving no gaps. Pile remaining frosting on top of cake and spread lightly.

✓ **TEST** for lukewarm liquid (80°F to 85°F) by placing a drop on wrist; it will feel neither hot nor cold.

✓ **KNEAD DOUGH** by folding opposite side over toward you. Using heels of hands, gently push dough away. Give it one-quarter turn. Repeat process rhythmically until the dough is smooth and elastic, 5 to 8 min., using as little additional flour as possible. Always turn the dough in the same direction.

✓ **REMOVE ROLLS, BREAD AND COOKIES** from pans as they come from the oven, unless otherwise directed. Set on cooling racks to cool.

✓ **KEEP TOPS** of yeast loaves and rolls soft by immediately brushing with butter as they come from the oven.



Base Recipes are indicated by solid ▲ pyramid.
In variations of Base Recipe, open △ pyramid refers to ▲ Base Recipe immediately preceding it.

Bamberg

Soups

& soup accompaniments

Soup is an important part of the daily menu of Central Europe. Germans and Austrians are hearty eaters and many of their soups are made to match their appetites. Small dumplings, noodles, rice, lentils, and many ingenious flour and egg mixtures (such as Riebele, Flädle and Butterbiskuit) are commonly used to give substance and interest to soups. Vegetable soups are usually creamed or thickened with roux. In some parts of Germany fruit soups are popular, and they are usually served warm. Soup accompaniments such as Custard Cubes are flavorful tidbits with which the German Hausfrau adds eye appeal, flavor and extra heartiness to the clear soups she serves to her family.

• Green Pea Soup with Sour Cream (Erbsensuppe mit Saurer Sahne)

Prepare in a large heavy saucepan or sauce pot
6 cups Quick Meat Broth (page 5)

To retain their delicate flavor, rinse and shell just before using

2 lbs. fresh peas

Cook the peas in the broth about 20 min., or until tender. Remove and reserve 1 cup of the broth. Set peas aside.

Meanwhile, heat in a saucepan

¼ cup butter

Blend in

¼ cup flour

½ teaspoon salt

¼ teaspoon monosodium glutamate

½ teaspoon white pepper

Heat until mixture bubbles. Remove from heat. Add gradually, stirring in, the cup of reserved broth. Pour mixture gradually into the pea soup, stirring constantly. Bring to boiling.

Cook 1 to 2 min.

Beat slightly

1 egg yolk

Quickly stir about 3 tablespoons of the hot soup into the egg yolk. Immediately return egg-yolk mixture to soup, stirring vigorously.

Reduce heat and cook soup until thoroughly heated, about 5 min., stirring constantly. Do not boil. Remove from heat and force through a sieve. Return to the saucepan.

Stirring vigorously with a French whip, whisk beater, or fork, add to the soup in very small amounts

½ cup thick sour cream

Stir in

1 tablespoon chopped parsley

Cook soup over low heat, stirring constantly, 3 to 5 min., until well heated; do not boil.

Serve soup garnished with

Strips of smoked tongue

About 3 pts. soup

Lentil Soup with Frankfurters (Linsensuppe mit Würstchen)

Prepare in a sauce pot or kettle having a tight-fitting cover

2 qts. Quick Meat Broth (page 5)

Rinse, sort and add to sauce pot

1½ cups (about ½ lb.) lentils

Wipe with a clean, damp cloth and add

1 ham bone, cracked

Cover sauce pot and bring broth slowly to boiling.

Meanwhile, prepare

2 stalks celery (page 5), sliced

2 carrots, washed, pared or scraped and sliced

Skim foam from broth; add the vegetables with

1 teaspoon salt

½ teaspoon monosodium glutamate

¼ teaspoon pepper

3 sprigs chervil or parsley

Cover and bring to boiling; reduce heat and simmer 2 hrs., or until lentils are tender and skins are easily slipped off. Remove from heat and remove ham bone. Force soup mixture through a coarse sieve or food mill and return to sauce pot. Set aside.

Heat in a skillet

2 tablespoons butter

Add and cook over medium heat, occasionally moving and turning with a spoon

2 medium-size onions, thinly sliced

6 frankfurters, cut diagonally into ½-in. slices

Cook until onions are transparent and frankfurter slices are lightly browned.

Add the onions and frankfurter slices to the soup. Heat soup about 10 min., or until very hot.

About 2 qts. soup



Vegetable Soup (Gemüsesuppe)

Many German homemakers like to roast marrow bones until the marrow is done, then scoop out the marrow and spread it on tiny rounds of crisp toast to float on vegetable soup.

Wipe with a clean, damp cloth

1 soup bone, cracked

Put into a large sauce pot or kettle having a cover, with

3 qts. cold water

1 tablespoon salt

Cover and bring to boiling, reduce heat and simmer 1½ hrs. During cooking, occasionally remove foam that forms on top.

Meanwhile, prepare

1 lb. potatoes (3 medium-size), washed, pared and diced

1 lb. green beans, washed, ends cut off and beans cut into halves

3 small carrots, washed, pared or scraped, and cut into quarters lengthwise

2 medium-size onions (page 5), chopped (about 1 cup)

2 stalks celery (page 5), cut into ½-in. pieces

2 tablespoons minced parsley

After 1½ hrs., add vegetables to soup with

2 tablespoons sugar

2 teaspoons salt

1½ teaspoons monosodium glutamate

Simmer 30 min., or until vegetables are tender. Just before vegetables are tender, force through a sieve or food mill contents of

3 No. 2 cans tomatoes (about 6 cups, sieved)

Set aside.

Heat in a saucepan

2 tablespoons shortening

Blend in

¼ cup flour

Add and cook over low heat, stirring constantly

¼ cup finely chopped onion

Cook until mixture bubbles and is lightly browned. Remove from heat and gradually, stirring constantly, 1 cup of the soup stock. Cook 1 to 2 min., or until smooth. Blend into soup with the sieved tomatoes. Bring to boiling, reduce heat and simmer 5 to 10 min., or until soup is slightly thickened. Remove soup bone. Serve steaming hot. *8 to 10 servings*



Potato Soup



Potato Soup (Kartoffelsuppe)

Set out a heavy 3-qt. saucepan or sauce pot having a tight-fitting cover.

Wash, pare and cut into $\frac{1}{4}$ -in. slices
6 medium-size (about 2 lbs.) potatoes

Put into the saucepan or sauce pot with
5 cups cold water

Cover and bring to boiling. Reduce heat to medium and add

1 carrot, washed, pared or scraped, and cut into pieces

1 leek, washed thoroughly and thinly sliced (white part only)

1 stalk celery (page 5), cut into pieces

1 medium-size onion (page 5), cut into slices

2 teaspoons salt

$\frac{1}{2}$ teaspoon monosodium glutamate

$\frac{1}{4}$ teaspoon white pepper

$\frac{1}{4}$ teaspoon thyme

$\frac{1}{4}$ teaspoon marjoram

1 bay leaf

Cover and cook about 1 hr., or until vegetables are tender.

Remove the carrot, leek, celery, onion and bay leaf with a slotted spoon and discard. Remove 1 cup of the potato broth; add to it

1 beef bouillon cube

Force remaining potato mixture through a fine sieve into a saucepan.

Heat over low heat

2 tablespoons butter

Blend in

3 tablespoons flour

Heat until mixture bubbles. Stir the 1 cup of potato broth and gradually add to the butter-flour mixture, stirring constantly. Pour into the soup and blend well. Return to heat; bring to boiling. Reduce heat and simmer gently 5 to 10 min., or until soup is thoroughly heated.

Garnish with

Finely chopped parsley

About $2\frac{1}{2}$ pts. soup



Custard Cubes (Eierstich)

Heat water for boiling water bath (page 5).

Scald (page 5)

$\frac{1}{2}$ cup milk

Beat together slightly

1 egg

$\frac{1}{8}$ teaspoon salt

$\frac{1}{8}$ teaspoon paprika

Few grains pepper

Pour scalded milk slowly into the egg mixture, beating constantly. Strain the custard into a shallow baking pan (about 5 in. square).

Bake in boiling water bath at 325°F about 30 min., or until a silver knife inserted halfway between center and edge comes out clean. Cool. Cut custard into $\frac{1}{2}$ -in. cubes or fancy shapes and slip into hot soup just before serving.

About 100 $\frac{1}{2}$ -in. cubes

Vienna "Peas" (Wiener Erbsen)

Set out a deep saucepan or automatic deep-fryer (page 5) and heat fat to 375°F.

Sift together into a bowl

$\frac{3}{4}$ cup sifted flour

$\frac{1}{4}$ teaspoon salt

Make a well in center and set aside.

Beat together

1 egg

2 tablespoons milk

Add all at one time to the dry ingredients. Beat until well blended and smooth.

Drop batter by $\frac{1}{4}$ teaspoonfuls into the hot fat. Deep-fry only as many balls at one time as will float uncrowded one layer deep. Fry 1 to 2 min., or until balls are golden brown. Lift from fat with slotted spoon, drain over fat a few seconds, remove to absorbent paper.

Float some of the "peas" in each plate of clear soup.

About 2 cups "peas"

Liver Dumplings (Leberklösschen)

Prepare in a large, heavy saucepan and set aside

1 qt. Quick Meat Broth (page 5)

Wipe with a clean, damp cloth and, if necessary, remove tubes and outer membrane from

$\frac{1}{2}$ lb. liver (calf's, beef, lamb),

sliced $\frac{1}{4}$ to $\frac{1}{2}$ in. thick

Put liver into a skillet with

1 cup hot water

Cover skillet and simmer about 5 min. Drain.

Meanwhile, put into a bowl, in order, and mix

1 egg, well beaten

$\frac{1}{3}$ cup cream

3 cups (about 3 slices) soft bread crumbs

Set aside.

Cool liver slightly and put through the medium blade of a food chopper.

Heat in the skillet

1 tablespoon butter

Add and cook over medium heat until onion is transparent

3 tablespoons finely chopped onion

1 clove garlic (page 5), minced

Add liver and contents of skillet to the bread-crumbl mixture with

1 teaspoon finely chopped parsley

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon monosodium glutamate

$\frac{1}{4}$ teaspoon marjoram

Shape liver mixture into balls about $\frac{3}{4}$ in. in diameter.

Bring the meat broth to boiling. Drop dumplings into the broth. Cook only as many dumplings (about 12) as will lie uncrowded one layer deep. Cook 3 to 5 min., or until dumplings rise to surface of broth. Remove dumplings with a slotted spoon and drain over broth a few seconds. Keep warm while cooking remaining dumplings.

Use several dumplings for each serving of clear soup.

About 2 doz. dumplings



Breads

Connoisseurs everywhere pay honor to the superb coffee cakes of Austria and Germany. Rich enough to be eaten as desserts, often bursting with candied fruit or flavored with almond, poppy or caraway seeds or ground nuts, these wonderful, hearty breads are famous far beyond the countries of their origin.

Almond-Crumb Coffee Cake (Streuselkuchen mit Mandeln)

▲ Base Recipe

Two 8-in. round layer cake pans will be needed.

Blanch (page 4) and set aside

¼ cup (about 1½ oz.) almonds

Prepare dough for

Filled Berlin Doughnuts (Bismarcks, page 17; decrease milk to ½ cup, substitute 1 teaspoon grated lemon peel for the orange juice and omit rum extract)

After the dough has doubled and just before turning dough onto floured surface, lightly grease the bottoms of the pans.

Divide dough into two balls and pat out each in a greased pan. Dough should be ¼ to ½ in. thick. Cover with waxed paper and a towel and let rise 30 to 45 min., or until dough is doubled.

For Streusel Topping—Meanwhile, finely chop the blanched almonds. Blend in

½ cup sifted flour

3 tablespoons sugar

1 teaspoon cinnamon

½ teaspoon grated lemon peel
(page 4)

Cut in with a pastry blender or two knives until mixture is size of small peas

3 to 4 tablespoons firm butter

When dough has doubled, brush tops with
Melted butter

Sprinkle dough evenly with the almond-flour mixture.

Bake at 350°F 35 to 40 min., or until coffee cake tests done (page 6).

2 8-in. round coffee cakes

—Quick Crumb Coffee Cake (Streusel Blitzkuchen)

Follow ▲ Recipe; omit almonds. For the Streusel Topping, omit nuts and lemon peel and, if desired, also omit the cinnamon.

—Apple Crumb Coffee Cake (Streuselkuchen mit Äpfeln)

Follow ▲ Recipe. After first rising, divide dough into four balls instead of two. Pat out only one ball in each pan and set two balls aside. Lightly brush dough in pans with melted butter. Wash, quarter, core, pare and cut into thin slices 3 medium-size **apples**. Arrange apple slices over the dough in each pan. Lightly brush apple slices with **melted butter**. Sprinkle with a mixture of ⅓ cup **sugar** and 2 teaspoons **cinnamon**. Pat out remaining two balls of dough and carefully arrange over the apples.

Proceed as in ▲ Recipe.



Basic Bread Dough (Hefeteig)

▲ Base Recipe

Almost everyone who was once a child with a German grandmother remembers with joy those bustling baking days when the big kitchen was fragrant with the good yeasty smell of home-made bread baking and redolent of the spices and fruit with which "Grossmutter" turned even her leanest dough into marvels of goodness for breakfast-time and lunch. There would be a big batch of this thrifty dough—and from it would emerge half a dozen kinds of wonderful breads, sprinkled with cinnamon and sugar, or topped with juicy apple wedges or luscious plums; buns with fruit in their tender hearts; buns with frosting—there was nothing "Grossmutter" couldn't make from her dough, and all of it smelled tantalizing and tasted marvelous, especially when eaten piping hot and dripping with butter!

Scald (page 5)

2 cups milk

Meanwhile, soften

2 pkgs. active dry yeast

in

½ cup warm water, 110°F to 115°F

**(Or if using compressed yeast,
soften 2 cakes in ½ cup luke-
warm water, 80°F to 85°F)**

Let yeast stand 5 to 10 min.

Meanwhile, put into a large bowl

1 cup butter, softened

½ cup sugar

2 teaspoons salt

2 teaspoons grated lemon peel

(page 4)

Immediately pour scalded milk over ingredients in bowl and stir mixture until butter is com-

pletely melted. When mixture has cooled to lukewarm, blend in, beating until smooth.

2 cups sifted flour

Stir softened yeast and add, mixing well.

Measure

7 to 8 cups sifted flour

Add about one-half of the flour to the dough and beat until very smooth.

Add in thirds, beating well after each addition

4 eggs, well beaten

Then beat in enough of the remaining flour to make a soft dough. Turn dough onto a lightly floured surface and allow it to rest 5 to 10 min.

Knead dough (page 6). Form dough into a large smooth ball and place it in a lightly greased, deep bowl. Turn dough to bring greased surface to top*. Cover with waxed paper and towel; let stand in warm place (about 80°F) until dough is doubled (about 1½ hrs.)

Punch down dough with fist and turn out onto a lightly floured surface. Allow dough to rest 10 min. before shaping.

Complete as directed in any of the following variations.

*Enough dough for 4 coffee
cakes or 4 doz. rolls*

*This dough may be kept about 3 days in the refrigerator. Make sure dough is greased and well-covered to keep surface of dough moist and elastic. Punch down dough occasionally as it rises. Remove amount of dough needed for a single baking and immediately return remainder to refrigerator. Proceed as directed in the desired variation.

Note: For bread, shape dough into 3 loaves. Place in 9½x5¼x2¾-in. loaf pans, bottoms greased. When dough is light, bake at 400°F about 50 min.

—Sweet Rolls (Buchteln)

To prepare 2 doz. rolls, use one-half of dough in Δ Recipe. Butter two 11x7x1½-in. pans. Roll dough ½ in. thick. Using a sharp knife, cut dough into twenty-four 3x2-in. rectangles. Spread rectangles almost to edges with fruit preserves. Starting with the shorter side, roll up rectangles of dough. Arrange twelve rolls in each pan. Brush generously with melted **butter**. Cover with waxed paper and a towel and let rise in a warm place (80°F) until almost doubled.

Bake at 350°F 25 to 30 min., or until rolls are lightly browned.

Meanwhile, prepare a glaze by thoroughly blending together ½ cup sifted **confectioners' sugar** and 1 tablespoon **milk** or **cream**.

Remove rolls from pans to cooling racks; cool slightly. Using a spoon, drizzle glaze over rolls.



—Plum Coffee Cake (Pflaumenkuchen)

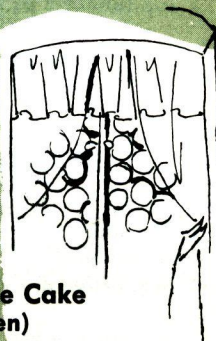
To prepare 2 coffee cakes, use one-half of dough in Δ Recipe. Lightly grease the bottoms of two 9-in. round layer cake pans. Rinse, cut into halves and remove pits from 12 (about 2 lbs.) small **Italian plums**; set aside. Divide dough into halves and roll out to fit the pans. Fit into pans. Brush dough with ¼ cup melted **butter**. Arrange plum halves, cut side up, on dough, completely covering dough. Sprinkle with a mixture of 2 cups **sugar** and 2 teaspoons **cinnamon**; dot with ¼ cup **butter**. Cover with waxed paper and a towel and let rise in a warm place (80°F) until almost doubled.

Bake at 375°F 25 min. Then pour a mixture of 2 **eggs**, beaten, 8 teaspoons **sugar** and ¼ cup **cream** over plums. Continue baking 10 to 15 min. longer.

—Cinnamon Coffee Cake (Zimtkuchen)

To prepare 2 coffee cakes, use one-half of dough in Δ Recipe. Lightly grease the bottoms of two 11x7x1½-in. pans or two 10-in. round layer cake pans. Divide dough into halves and roll out to fit the pans. Fit into pans. Brush dough with ¼ cup melted **butter**; sprinkle with a mixture of ¾ cup **sugar** and 2 teaspoons **cinnamon**. Cover with waxed paper and a towel and let rise in a warm place (80°F) until almost doubled.

Bake at 375°F about 20 min.



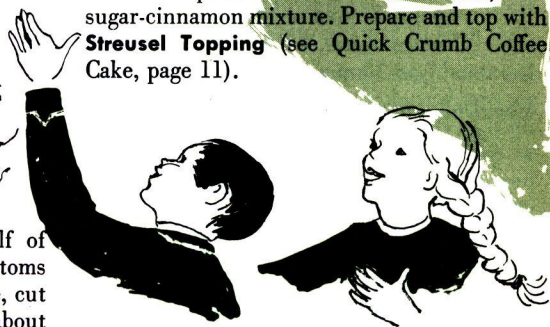
—Crumb Coffee Cake (Streuselkuchen)

Follow recipe for Cinnamon Coffee Cake; omit sugar-cinnamon mixture. Prepare and top with **Streusel Topping** (see Quick Crumb Coffee Cake, page 11).

—Apple Coffee Cake (Apfelkuchen)

Follow recipe for Plum Coffee Cake; substitute 2 medium-size firm **cooking apples** for Italian plums. Wash, quarter, core, pare and slice the apples; arrange slices on dough. Reduce sugar in sugar-cinnamon mixture to 1½ cups. Omit egg-cream mixture. Bake about 35 min.

Any desired fresh fruit, such as **cherries** or **peaches**, may be substituted for the apples. The amount of sugar sprinkled over fruit will vary with the tartness of the fruit.



Coffee Braid (Striezel)

▲ Base Recipe

A baking sheet will be needed.

Bring to boiling

1½ cups water

Add, and again bring water to boiling

1 cup (about 5 oz.) dark seedless raisins

Pour off water and drain fruit on absorbent paper. Set aside.

Set out

1 cup (about 5 oz.) blanched almonds (page 4)

Coarsely chop ¾ cup of the almonds. Very finely chop the remaining ¼ cup of almonds and mix with

2 tablespoons sugar

Set almonds and almond-sugar mixture aside.

Scald (page 5)

1 cup milk

Meanwhile, soften

1 pkg. active dry yeast

in

¼ cup warm water, 110°F to 115°F
(Or if using compressed yeast,
soften 1 cake in ¼ cup lukewarm water, 80°F to 85°F.)

Let stand 5 to 10 min.

Meanwhile, put into a large bowl

⅔ cup sugar

½ cup butter, softened

1 teaspoon grated lemon peel
(page 4)

1 teaspoon salt

Immediately pour scalded milk over ingredients in bowl.

When lukewarm, blend in, beating until smooth

1 cup sifted flour

Stir softened yeast and add, mixing well.

Measure

3½ to 4½ cups sifted flour

Add about one-half the flour to yeast mixture and beat until very smooth. Beat in

2 eggs, well beaten

Add and mix in the raisins and the coarsely chopped almonds.

Beat in enough of the remaining flour to make a soft dough. Turn dough onto a lightly floured surface and allow it to rest 5 to 10 min.

Knead (page 6). Form dough into a large ball and place in a greased deep bowl. Turn dough to bring greased surface to top. Cover with waxed paper and towel and let stand in a warm place (about 80°F) until dough is doubled.

Lightly grease the baking sheet.

Punch dough down with fist. Turn out onto lightly floured surface. Break off one third of dough and divide it into 3 equal parts. Roll each portion with palms of hands into a strip about 14 in. long. Braid the strips together. Place on the baking sheet and tuck under open ends. Divide remaining dough into 2 equal portions. Divide one of the halves into 3 equal portions and roll each into a strip about 12 in. long. Braid the strips together and place on top of the first braid, tucking under open ends. Divide remaining dough into 2 equal parts and roll each into a strip about 10 in. long. Twist together and place on top of the braids, tucking under open ends. Cover with waxed paper and towel and let rise 30 to 45 min., or until doubled.

Brush with

Egg white, slightly beaten

Sprinkle with the almond-sugar mixture.

Bake at 350°F 50 to 60 min., or until lightly browned. Remove coffee cake to cooling rack.

1 large coffee braid

—Anise Coffee Cake (Striezel mit Anis)

Follow Base Recipe; increase the finely chopped almonds to ⅓ cup and mix with ¼ cup sugar. Omit grated lemon peel and add 1 tablespoon anise seed with sugar and butter. Omit brushing top of dough with egg white. Just before baking spread ⅓ cup thick sour cream over bread and sprinkle with the almond-sugar mixture.



Bücker

Vigorously beat in, 2 to 3 tablespoons at a time
 $\frac{1}{2}$ cup butter, softened

Beat in enough remaining flour to make a soft dough. Turn dough onto a lightly floured surface. Let stand 5 to 10 min.

Knead (page 6). Form dough into a large ball; place it in a greased deep bowl. Turn dough to bring greased surface to top. Cover with waxed paper and towel and let stand in warm place (about 80°F), until doubled.

Punch down with fist; pull edges of dough in to center and turn completely over in bowl. Cover with waxed paper and towel and let rise again until nearly doubled.

Lightly grease muffin-pan wells.

Meanwhile, melt
 $\frac{3}{4}$ cup butter

Put about 1 teaspoon of melted butter in bottom of each muffin-pan well. Reserve remaining butter for Schnecken.

Mix together with chopped nuts

1 cup firmly packed brown sugar
 $\frac{1}{4}$ cup currants
1 tablespoon cinnamon

Sprinkle 2 teaspoons of this mixture over batter in each muffin-pan well. Gently press 3 or 4 pecan halves onto mixture in each well.

Again punch down dough and form it into two balls. Roll each ball on lightly floured surface into a rectangle $\frac{1}{4}$ to $\frac{1}{2}$ in. thick, 6 to 8 in. wide and 12 in. long. Brush top surface of dough with remaining melted butter and sprinkle evenly with remainder of brown-sugar mixture. Beginning with longer side of rectangle, roll dough tightly into a long roll. Press edges together to seal. Cut each roll into 12 slices. Place one slice in each muffin-pan well, cut side down. Cover muffin pans with waxed paper and a towel and let dough rise until doubled.

Bake at 375°F 15 to 20 min. Invert muffin pans on cooling rack, leaving Schnecken in pan 5 min. Remove Schnecken from pan and cool on cooling racks, glazed side up.

2 doz. Schnecken

—Almond Snails (Mandelschnecken)

Follow Δ Recipe. Substitute **toasted almonds** (page 5) for pecan halves.

Nut Snails (Schnecken)

$\blacktriangle$ Base Recipe

Twenty-four 2½-in. muffin-pan wells will be needed.

Set out

**2 cups (about 7½ oz.) small
pecan halves**

Coarsely chop 1 cup of the pecans, and set them all aside.

Scald (page 5)

1 cup milk or cream

Meanwhile, soften

1 pkg. active dry yeast

in

$\frac{1}{4}$ cup warm water, 110°F to 115°F
(Or if using compressed yeast,
soften 1 cake in $\frac{1}{4}$ cup luke-
warm water, 80°F to 85°F.)

Let stand 5 to 10 min.

Meanwhile, put into a large bowl

$\frac{1}{2}$ cup sugar

1 teaspoon salt

Pour scalded milk over ingredients in bowl. When mixture is lukewarm and sugar is dissolved, stir mixture and blend in, beating until smooth

1 cup sifted flour

Stir softened yeast and add, mixing well.

Measure

4 cups sifted flour

Add about one-half of the flour to yeast mixture and beat until very smooth. Beat in

2 eggs, well beaten



*Stollen
and coffee*



Stollen **(Dresdner Stollen)**

Two 15½x12-in. baking sheets will be needed.

Blanch (page 4) and chop

**⅔ lb. almonds (about 2 cups,
chopped)**

Reserve ½ cup of the almonds for topping; mix remainder with

1 cup (about 5 oz.) golden raisins
½ cup (about 3 oz.) currants
1 cup (about 7 oz.) chopped citron
1 tablespoon grated lemon peel
(page 4)

Set nut-fruit mixture aside.

Scald (page 5)

1 cup milk

Meanwhile, soften

2 pkgs. active dry yeast

in

½ cup warm water, 110°F to 115°F
(Or if using compressed yeast,
soften 2 cakes in ½ cup luke-
warm water, 80°F to 85°F.)

Let yeast stand 5 to 10 min.

Meanwhile, put into a large bowl

1 cup sugar
1 cup butter, softened
2 teaspoons salt

Pour scalded milk over ingredients in bowl and stir mixture until butter is completely melted.

When lukewarm, blend in, beating until smooth, a mixture of

1 cup sifted flour
1 teaspoon nutmeg

Stir softened yeast and add, mixing well.

Measure

6 to 7 cups sifted flour

Add about one-half the flour to the dough and beat until very smooth. Add in thirds, beating well after each addition

3 eggs, well beaten

Add the reserved nut-fruit mixture and mix thoroughly. Mix in enough of the remaining flour to make a soft dough. Turn dough onto a lightly floured surface and allow it to rest 5 to 10 min.

Knead dough (page 6). Form dough into a smooth ball and place it in a lightly greased, deep bowl. Turn dough to bring greased surface to top. Cover bowl with waxed paper and towel and let stand in warm place (about 80°F) until dough is doubled (about 1½ to 2 hrs.).

Punch down dough with fist; pull edges in to center and turn dough completely over in bowl. Cover bowl with waxed paper and towel and let dough rise again until nearly doubled (about 1 to 1½ hrs.).

Again punch down dough and turn out onto a lightly floured surface. Divide into two portions and shape each into a smooth ball.

Allow dough to rest 5 to 10 min.

Meanwhile, lightly grease the baking sheets.

Roll or pat out each ball of dough into an oval 13 in. long and about 1 in. thick. With rolling pin, flatten and press one lengthwise half of oval about ½ in. thick. Turn unflattened half of dough over flattened half; lightly press edges together. Press the fold down firmly with palm of hand; this helps to prevent dough from springing open during rising. Repeat to shape second oval.

Place one Stollen on each baking sheet. Brush tops with

Melted butter

Cover with waxed paper and towel and let rise in warm place until doubled (about 1½ hrs.).

Bake at 350°F 35 to 40 min., or until Stollen are golden brown.

While Stollen are baking, prepare the frosting by combining

2 cups sifted confectioners' sugar

1 teaspoon vanilla extract

Add gradually, blending after each addition

2 to 3 tablespoons milk or cream

(just enough to make frosting of spreading consistency)

Remove baked Stollen to cooling racks. Immediately spread frosting over tops. Sprinkle reserved almonds over frosting.

2 large Stollen

Note: The addition of a few finely cut **candied cherries** to the nut-fruit mixture adds a touch of color.

Filled Berlin Doughnuts (Bismarcks)
(Berliner Pfannkuchen)

A deep saucepan for deep-frying or an automatic deep-fryer will be needed.

Scald (page 5)

1 cup milk

Meanwhile, soften

1 pkg. active dry yeast

in

¼ cup warm water, 110°F to 115°F

(Or if using compressed yeast, soften 1 cake in ¼ cup lukewarm water, 80°F to 85°F.)

Let stand 5 to 10 min.

Meanwhile, put into a large bowl

½ cup sugar

⅓ cup butter

1 tablespoon orange juice

2 teaspoons rum extract

1 teaspoon salt

Immediately pour scalded milk over ingredients in bowl. When lukewarm, blend in, beating until smooth

1 cup sifted flour

Stir softened yeast and add, mixing well.

Measure

2½ to 3 cups sifted flour

Add about one-half the flour to the yeast mixture and beat until very smooth. Beat in

2 eggs, well beaten

Then beat in enough remaining flour to make a soft dough. Turn dough onto a lightly floured surface and allow it to rest 5 to 10 min.

Knead (page 6). Form dough into a large ball and place in a greased, deep bowl. Turn dough to bring greased surface to top. Cover with waxed paper and towel and let stand in a warm place (about 80°F) until dough is doubled.

Punch down dough with fist. Turn dough out onto lightly floured surface and roll ½ in. thick. Cut dough into rounds with a 3-in. cookie cutter. Cover with waxed paper and let rise on rolling surface, away from drafts and direct heat, 30 to 45 min. or until doubled.

About 20 min. before deep-frying, fill the saucepan or fryer with fat and heat to 365°F (page 5).

Deep-fry doughnuts in heated fat. Fry only as many doughnuts at one time as will float uncrowded one layer deep in the fat. Fry 2 to 3 min., or until lightly browned. Turn doughnuts with a fork or tongs when they rise to the surface and several times during cooking; do not pierce. Lift from fat with tongs or slotted spoon. Drain doughnuts over fat for a few seconds before removing to absorbent paper. Cool completely.

Cut a slit through to the center in the side of each cooled doughnut. Force about ½ teaspoon of jam or jelly into center and press lightly to close slit. (A pastry bag and tube may be used to force jelly or jam into slit.) Shake 2 to 3 Bismarcks at one time in plastic bag containing

Sugar

About 1½ doz. doughnuts

Potato Doughnuts (Fastnachtsscherben)

A deep saucepan for deep-frying or an automatic deep-fryer will be needed.

Wash, pare and cook (page 37)

**3 medium-size (about 1 lb.)
potatoes**

Cook about 25 to 35 min., or until tender when pierced with a fork. Drain, reserving 1 cup cooking liquid. Dry potatoes by shaking pan over low heat. Cover potatoes and keep warm; set aside.

Soften

2 pkgs. active dry yeast

in

**$\frac{1}{2}$ cup warm water, 110°F to 115°F
(Or if using compressed yeast,
soften 2 cakes in $\frac{1}{2}$ cup luke-
warm water, 80°F to 85°F.)**

Let yeast stand 5 to 10 min.

When reserved cooking liquid has cooled to lukewarm, pour it into a large bowl. Stir in

2 tablespoons sugar

Stir softened yeast and add to mixture, mixing well. Add and beat until mixture is smooth

2 cups sifted flour

Cover bowl with waxed paper and a towel and let stand in a warm place (about 80°F) until very light and bubbly (about 1 hr.).

Meanwhile, mash potatoes. Measure 1 cup mashed potatoes. Put into a bowl; beat in

$\frac{1}{2}$ cup softened butter

2 eggs, well beaten

and a mixture of

$\frac{1}{2}$ cup plus 2 tablespoons sugar

**1 tablespoon grated lemon peel
(page 4)**

$1\frac{1}{2}$ teaspoons salt

$\frac{3}{4}$ teaspoon nutmeg

When yeast mixture becomes very bubbly, stir in potato mixture. Measure

4 to 5 cups sifted flour

Add about one-half of flour to yeast-potato mixture and beat until very smooth. Mix in enough remaining flour to make a soft dough. Turn dough onto a lightly floured surface and allow it to rest 5 to 10 min.

Knead dough (page 6). Form dough into a smooth ball and place in a greased, deep bowl. Turn dough to bring greased surface to top. Cover bowl with waxed paper and a towel and

let stand in a warm place (about 80°F) until dough is doubled (about $1\frac{1}{2}$ to 2 hrs.).

Punch down dough with fist. Pull edges in to center and turn completely over in bowl. Cover with waxed paper and towel and let rise again until nearly doubled (about 45 min.).

Again punch down dough. Divide dough into two equal parts; turn one part onto a lightly floured surface. Roll about $\frac{1}{2}$ in. thick and cut with lightly floured doughnut cutter. Roll second half about $\frac{1}{2}$ in. thick, and using a sharp knife, cut into 2-in. squares. Place doughnuts and squares on a floured board; cover and let rise in a warm place away from drafts until doubled.

About 20 min. before deep-frying, fill the saucepan or fryer with fat and heat to 365°F (page 5).

Deep-fry doughnuts in heated fat. Fry only as many at one time as will float uncrowded one layer deep in the fat. Fry 2 to 3 min., or until lightly browned. Turn doughnuts with a fork when they rise to the surface and several times during cooking; do not pierce.

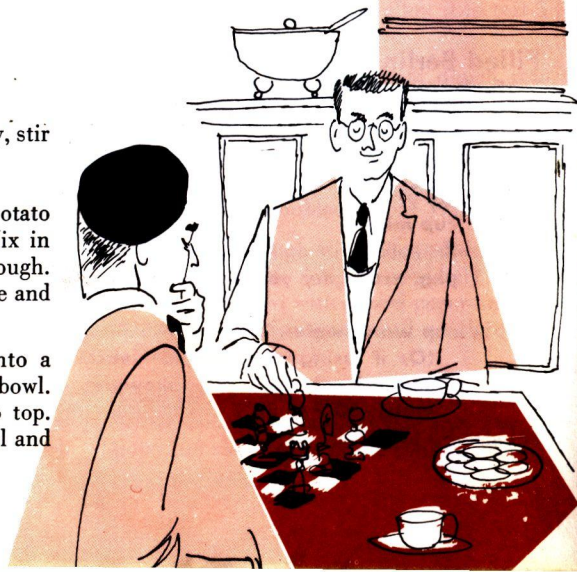
Lift from fat with tongs or slotted spoon. Drain doughnuts over fat for a few seconds before removing to absorbent paper.

Shake 2 or 3 warm doughnuts at a time in a plastic bag containing

$\frac{1}{2}$ cup sugar

Serve warm or store in tightly covered jar.

About 3 doz. doughnuts and squares





**Potato
Doughnuts**

Quick Coffee Cake (Blitzkuchen)

▲ Base Recipe

Grease bottom of an 8-in. round layer cake pan.

For Topping—Mix together in order

$\frac{1}{3}$ cup sugar

$1\frac{1}{2}$ teaspoons cinnamon

$\frac{1}{3}$ cup (about 1 oz.) chopped walnuts

1 tablespoon butter, melted

Set aside.

For Cake—Sift together

1 cup sifted flour

$\frac{1}{2}$ cup sugar

$1\frac{1}{2}$ teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

Cut in with pastry blender or 2 knives until pieces are size of rice kernels

$\frac{1}{4}$ cup butter

Make a well in center of dry ingredients and add, all at one time, a mixture of

1 egg, well beaten

$\frac{1}{2}$ cup milk

Stir, mixing only enough to moisten dry ingredients, about 15 strokes. Turn batter into pan and spread evenly to edges. Sprinkle topping over surface and gently pat down with back of a spoon or fork.

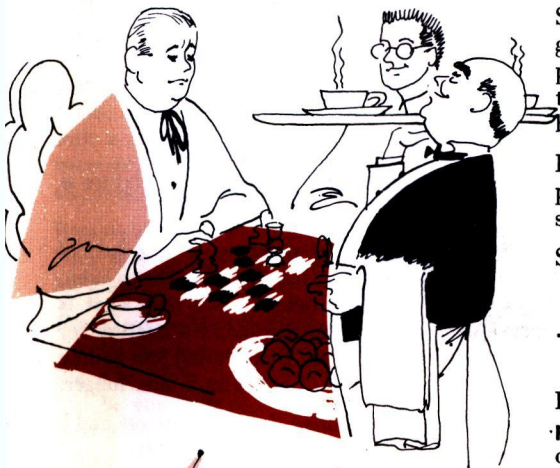
Bake at 375°F about 20 min., or until a wooden pick or cake tester comes out clean when inserted gently in center of coffee cake.

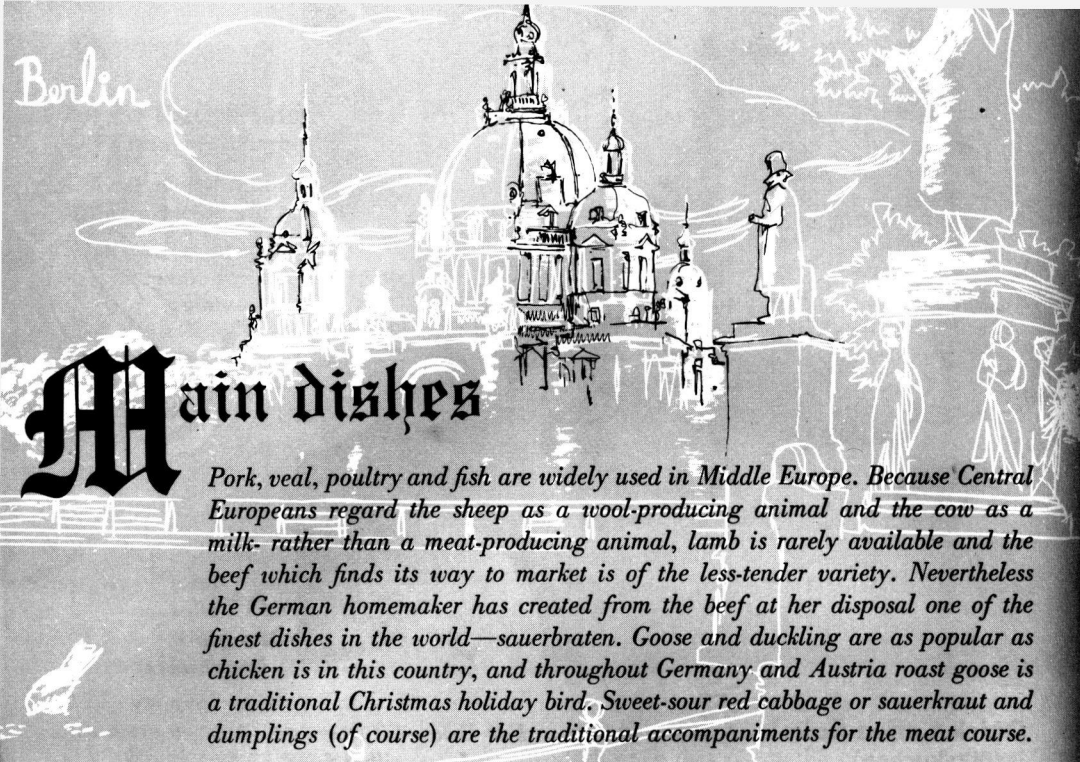
Serve coffee cake hot.

6 servings

—Orange Coffee Cake (Apfelsinenkuchen)

Follow Δ Recipe. Substitute grated **orange peel** (page 4) for cinnamon in topping. For cake, decrease milk to $\frac{1}{3}$ cup and add 3 tablespoons **orange juice**.





Main Dishes

Pork, veal, poultry and fish are widely used in Middle Europe. Because Central Europeans regard the sheep as a wool-producing animal and the cow as a milk- rather than a meat-producing animal, lamb is rarely available and the beef which finds its way to market is of the less-tender variety. Nevertheless the German homemaker has created from the beef at her disposal one of the finest dishes in the world—sauerbraten. Goose and duckling are as popular as chicken is in this country, and throughout Germany and Austria roast goose is a traditional Christmas holiday bird. Sweet-sour red cabbage or sauerkraut and dumplings (of course) are the traditional accompaniments for the meat course.

Pot Roast of Beef with Wine (Gedämpfter Rindsbraten)

(See center color photo)

Wipe with a clean, damp cloth

**3- to 4-lb. boneless pot roast of beef
(rump, chuck or round)**

Put the meat into a deep bowl. Add

2 cups red wine

**2 medium-size onions (page 5),
chopped**

**3 medium-size carrots, washed,
pared and sliced**

1 clove garlic (page 5)

1 bay leaf

¼ teaspoon pepper

4 sprigs parsley

Cover and put into refrigerator to marinate (page 5) 12 hrs., or overnight. Turn meat occasionally. Drain the meat, reserving marinade, and pat meat dry with absorbent paper.

Coat meat evenly with a mixture of

¼ cup flour

2 teaspoons salt

½ teaspoon monosodium glutamate

¼ teaspoon pepper

Heat in a Dutch oven or large, heavy sauce pot

3 tablespoons butter

Brown the meat slowly on all sides in the butter. Drain off the fat. Add the marinade and

2 cups red wine

Cover and bring to boiling. Reduce heat and simmer slowly 2½ to 3 hrs., or until meat is tender. Remove meat to a warm platter.

Strain the liquid. Return the strained liquid to the Dutch oven or sauce pot.

Pour into a screw-top jar

1 cup cold water

Sprinkle onto water

¼ cup flour

Cover jar tightly and shake until mixture is well blended.

Stirring constantly, slowly pour one half of the blended mixture into liquid in Dutch oven. Bring to boiling. Gradually add only what is needed of the remaining blended mixture for consistency desired. Bring gravy to boiling after each addition. Cook 3 to 5 min. longer.

Serve meat with gravy, buttered carrots and

Potato Dumplings (page 47)

8 to 10 servings

Marinated Beef (Sauerbraten)

▲ Base Recipe

A heavy 4-qt. kettle or Dutch oven having a tight-fitting cover will be needed. Set out a deep 3- or 4-qt. bowl.

Wipe with a clean, damp cloth

4-lb. blade pot roast of beef (any beef pot roast may be used)

Put the meat into the bowl. Set aside.

Combine in a saucepan and heat without boiling

2 cups vinegar

2 cups water

1 large onion (page 5), sliced

¼ cup sugar

2 teaspoons salt

10 peppercorns

3 whole cloves

2 bay leaves

Pour hot mixture over meat in bowl and allow to cool. Add

1 lemon, rinsed and cut into ¼-in. slices

Cover and set in refrigerator. Marinate (page 5) for 4 days, turning meat once each day.

Set out the kettle and a tight-fitting cover.

Remove meat from marinade and drain thoroughly. Strain and reserve marinade.

Heat in the kettle over low heat

2 to 3 tablespoons butter

Add the pot roast and brown slowly on all sides over medium heat. Slowly add 2 cups of the reserved marinade (reserve remaining marinade for gravy). Bring liquid to boiling. Reduce heat; cover kettle tightly and simmer 2½ to 3 hrs., or until meat is tender when pierced with a fork. Add more of the marinade, if necessary. Liquid surrounding meat should at all times be simmering, not boiling.

Remove meat to a warm platter and keep warm. Pour cooking liquid from kettle and set aside for gravy.

For Gravy—Melt in the kettle

¼ cup butter

Blend in

¼ cup flour

Heat until butter-flour mixture bubbles and is golden brown, stirring constantly. Remove kettle from heat.

Add gradually, stirring constantly

3 cups liquid (reserved cooking liquid and enough reserved marinade or hot water to equal 3 cups liquid)

Return to heat. Bring to boiling; cook rapidly, stirring constantly, until gravy thickens. Cook 1 to 2 min. longer. Remove from heat. Stirring vigorously with a French whip, whisk beater, or fork, add to kettle in very small amounts

½ cup thick sour cream

Cook mixture over low heat about 3 to 5 min., stirring constantly, until thoroughly heated; do not boil.

Serve meat and gravy with

Potato Pancakes (page 33)

8 to 10 servings

—Marinated Beef with Noodles (Sauerbraten mit Nudeln)

Follow △ Recipe; omit gravy and Potato Pancakes. Serve with **Buttered Noodles** (page 36).

—Marinated Beef with Raisins (Sauerbraten mit Rosinen)

Follow △ Recipe. Stir into gravy with the sour cream ½ cup (about 3 oz.) dark **seedless raisins**.

—Marinated Beef with Garlic (Sauerbraten mit Knoblauch)

Follow △ Recipe. Before marinating the beef, rub the surface all over with the cut surfaces of 1 clove of **garlic** (page 5).

Marinated Beef with Raisin Sauce and Potato Pancakes



Oxtail Stew (Ochsenchwanz-Eintopf)

(See center color photo)

Set out a 3-qt. top-of-range casserole having a tight-fitting cover.

Wipe with a clean, damp cloth

3 oxtails (about 1 lb. each), disjointed

Coat pieces evenly by shaking 2 or 3 at a time in a plastic bag containing a mixture of

½ cup flour

1 teaspoon salt

1 teaspoon monosodium glutamate

¼ teaspoon pepper

Prepare

1½ cups (about 3 medium-size)

chopped onion (page 5)

Heat in the casserole over low heat

3 tablespoons butter

Add the onion and cook over medium heat until transparent, occasionally moving and turning with a spoon. Remove onion with a slotted spoon and set aside. Put meat into casserole and brown on all sides.

Meanwhile, drain, reserving liquid, contents of

1 No. 2½ can tomatoes

Cut tomatoes into pieces; set aside.

Return onion to casserole. Add the reserved tomato liquid and

1½ cups hot water

Cover tightly and simmer 2½ to 3 hrs., until meat is nearly tender when pierced with a fork.

When meat has cooked 2 hrs., wash and pare

4 medium-size (about 1½ lbs.)

potatoes

Rinse and pare or scrape

6 medium-size carrots

Using a ball-shaped cutter, cut the potatoes and carrots into small balls.

Rinse and shell

2 lbs. fresh peas

When meat is almost tender, add the potato and carrot balls, peas, and a mixture of

1 tablespoon paprika

1 teaspoon salt

¼ teaspoon pepper

Cover and simmer 20 min. longer, or until vegetables are nearly tender. Add the tomatoes and cook 10 min. longer or until meat and vegetables are tender. Remove meat and vegetables to a warm dish.

Pour into a screw-top jar

¼ cup water

Sprinkle onto the liquid

2 tablespoons flour

Cover jar tightly and shake until mixture is well blended. Slowly pour one-half of the mixture into cooking liquid, stirring constantly. Bring to boiling. Gradually add only what is needed of remaining flour mixture for consistency desired. Bring to boiling after each addition. After final addition, cook 3 to 5 min. longer. Return meat and vegetables to casserole and heat thoroughly. *6 to 8 servings*

Koenigsberg Meat Balls (Königsberger Klops)

(See photo on page 44)

Set out a 2-qt. saucepan.

Put into a large bowl

1 cup (1 slice) soft bread crumbs

¼ cup milk

Clean (page 5) and chop

1 medium-size onion

Heat in a skillet

2 tablespoons butter

Add the onion and cook over medium heat until the onion is golden, moving and turning with a spoon. Add the contents of the skillet to the bowl with

1 lb. beef, ground twice

¼ lb. veal, ground twice

4 anchovy fillets, mashed

1 egg, beaten

and a mixture of

1 teaspoon salt

½ teaspoon monosodium glutamate

¼ teaspoon pepper

Combine lightly but thoroughly. Shape into balls about 2 in. in diameter.

Bring to boiling in the saucepan

3 cups water

2 tablespoons chopped onion

1 bay leaf

1 whole clove

2 peppercorns

¼ teaspoon salt



American-Style Wiener Schnitzel

Carefully put the meat balls into the liquid. Bring to boiling; reduce heat and simmer 20 min. Remove the balls with a slotted spoon and set aside to keep warm.

Strain the liquid. Heat in the saucepan

2 tablespoons butter

Blend in

2 tablespoons flour

Heat until mixture bubbles. Remove from heat.

Gradually add 2 cups of the liquid and

2 tablespoons lemon juice

1 tablespoon capers, chopped

Bring rapidly to boiling, stirring constantly. Cook 1 to 2 min. longer. Return the meat balls to the sauce and heat thoroughly.

Serve with **Buttered Noodles** (page 36), allowing 2 or 3 balls to each serving.

6 to 8 servings

Breaded Veal Cutlets (Wiener Schnitzel)

About 20 min. before deep-frying, fill a deep saucepan one-half to two-thirds full with

Lard

Heat lard to 375°F (page 5).

Wipe with a clean, damp cloth and put on a flat working surface

**2 lbs. veal round steak (cutlet),
cut ½ in. thick**

Pound meat on one side with meat hammer. Turn and repeat process until meat is about ¼ in. thick. Cut into 6 serving-size pieces. Coat cutlets with a mixture of

½ cup flour

1½ teaspoons salt

1 teaspoon monosodium glutamate

¼ teaspoon pepper

Dip cutlets into

3 eggs, slightly beaten

Carefully coat (not too heavily) with

1½ cups French bread crumbs*

Let stand 5 to 10 min. to "seal" coating.

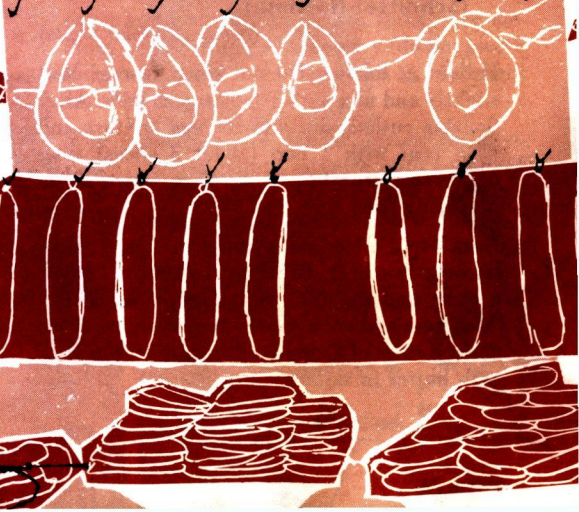
Deep-fry only as many cutlets at one time as will lie uncrowded one layer deep in the fat. Fry until browned on both sides, about 3 or 4 min.; with a long fork or tongs, turn slices several times during cooking (do not pierce). Remove cutlets with tongs or slotted spoon and drain over fat for a few seconds before removing to absorbent paper.

Serve with

Lemon wedges

6 servings

***Sour French bread crumbs may be used.**



Puffy Veal Cutlets (Panierte Kalbsschnitzel)

(See photo on page 38)

▲ Base Recipe

Set out a large, heavy skillet having a tight-fitting cover.

Wipe with a clean, damp cloth

**1½ lbs. veal round steak (cutlet),
cut about ½ in. thick**

Cut into 4 serving-size pieces. Coat cutlets with a mixture of

¼ cup flour

1½ teaspoons monosodium glutamate

1 teaspoon salt

½ teaspoon pepper

Set aside.

Beat until thick and lemon-colored

1 egg yolk

Set aside.

Heat in the skillet over low heat

3 or 4 tablespoons butter

Meanwhile, using a clean beater, beat until rounded peaks are formed

1 egg white

Spread the egg yolk over the egg white and gently fold (page 5) together.

Coat cutlets on one side with the egg mixture. Put cutlets into skillet, egg-coated side down. Cook until lightly browned (about 15 min.).

Spoon remaining egg mixture onto cutlets, being sure to cover tops, and turn. Cover and cook over low heat about 20 min., or until meat is tender when pierced with a fork.

4 servings

—Veal Cutlets with Fried Eggs (Schnitzel Holstein)

(See center color photo)

Follow △ Recipe. Do not separate egg; beat slightly and mix with 1 tablespoon **milk**. After flouring cutlets, dip into the egg mixture and then coat with 1 cup (about 3 slices) fine, dry **bread crumbs**. Cook; keep warm while preparing fried eggs.

Heat 1 to 2 tablespoons **butter** in a heavy skillet over low heat. Break into a saucer, one at a time, and slip into the skillet, 4 **eggs**. Reduce heat and cook slowly about 4 min., or to desired stage of firmness. Baste eggs frequently with butter in skillet.

Arrange fried eggs on top of cutlets. Garnish platter with vegetables and diamonds of crisp toast topped with smoked salmon, caviar and cutouts of hard-cooked egg white.

—American-Style Wiener Schnitzel

Follow recipe for Veal Cutlets with Fried Eggs; omit fried eggs. Melt over low heat 2 tablespoons **butter**. Stir in 6 **anchovy fillets**, mashed, and 1 tablespoon **lemon juice**. Pour over the cutlets. Garnish with **parsley**.



Veal and Green Bean Stew (Kalbsragout mit grünen Bohnen)

Set out a sauce pot or kettle having a cover.

Wipe with a clean, damp cloth

1½ lbs. boneless veal shoulder

Cut into 1-in. cubes. Put into sauce pot with

3½ cups cold water

1½ teaspoons salt

1 teaspoon monosodium glutamate

Cover sauce pot and bring water slowly to boiling. Reduce heat and simmer 1 hr.

Meanwhile, wash, cut off and discard ends from and cut into 1-in. pieces.

1½ lbs. green beans

Add beans to sauce pot, cover loosely and cook 25 min. longer, or until beans are tender.

Veal and Green Bean Stew





Pork Chop Dinner

Pork Chop Dinner (Schweinekotletten und Würstchen mit Äpfeln und Zwiebeln)

Set out a 3-qt. saucepan and 2 large skillets, each having a tight-fitting cover.

Wipe with a clean, damp cloth

6 pork chops, cut about 1 in. thick

Heat in one of the skillets over medium heat

1 teaspoon fat

Put chops into skillet and brown lightly on both sides. Season chops with a mixture of

¼ teaspoon monosodium glutamate

¼ teaspoon salt

Few grains pepper

Add

½ cup hot water

Cover and cook over low heat about 1 hr. or until meat is tender and thoroughly cooked.

Meanwhile, clean (page 5) and slice

2 medium-size (about ½ lb.) onions

Wash, pare and cut into cubes

6 medium-size (about 2 lbs.) potatoes

Wash, quarter, core, pare and cut into cubes

4 large (about 1½ lbs.) tart apples

Put the onions, potatoes and apples into the saucepan; add

2½ cups (2 10½- to 11-oz. cans)

condensed consommé

1 teaspoon monosodium glutamate

¾ teaspoon salt

Few grains pepper

Cover and cook 30 to 35 min.

Put into the second skillet

12 (about ¾ lb.) link sausages

Add

2 tablespoons water

Cover and cook slowly 8 to 10 min. Remove cover and pour off fat. Brown links over medium heat, turning as necessary (do not pierce links with fork). Remove links to absorbent paper to drain.

When potatoes are tender, drain off consommé. Spoon potato mixture onto center of heated serving platter. Arrange pork chops and link sausages around potatoes. Serve hot.

6 servings

Dissolve

1 chicken bouillon cube

in

½ cup very hot water

Set aside.

Remove sauce pot from heat and drain, reserving stock. Return the veal and beans to sauce pot and set aside.

Heat in a small saucepan

3 tablespoons butter

Blend in

¼ cup flour

1 tablespoon sugar

1½ teaspoons salt

1 teaspoon monosodium glutamate

Heat until mixture bubbles. Remove from heat. Add gradually, stirring in, the reserved stock, chicken broth and

2 tablespoons vinegar

Cook rapidly, stirring constantly, until sauce thickens. Cook 1 to 2 min. longer. Blend in a mixture of

2 tablespoons minced parsley

¼ teaspoon savory

½ teaspoon pepper

Add to the sauce pot and mix carefully with the veal and beans. Heat about 5 min. or until meat is thoroughly heated.

About 6 servings



Braised Spicy Spareribs (Gewürzte Schweinsrippchen)

(See center color photo)

Set out a heavy skillet and a roasting pan having a tight-fitting cover.

For Ribs—Wipe with a clean, damp cloth
2 sections (about 4 lbs.) spareribs,
cracked through center

Cut into serving-size pieces. Coat meat evenly with a mixture of

¼ cup flour

2 teaspoons salt

¼ teaspoon pepper

Melt in the heavy skillet

3 tablespoons fat

Add ribs to fat and brown slowly on both sides.

While meat is browning, prepare

1½ cups Quick Meat Broth (page 5)

Mix into meat broth

¼ cup ketchup

3 tablespoons Worcestershire sauce

2 tablespoons vinegar

½ teaspoon celery salt

⅛ teaspoon cayenne pepper

3 whole cloves

3 whole allspice

½ bay leaf

½ clove garlic (page 5), minced

Clean (page 5) and finely chop

1 medium-size onion

Put meat into the roasting pan. Pour broth mixture over browned ribs. Add chopped onion. Cover and put in 350°F oven for about 1½ hrs., or until ribs are tender.

With a slotted spoon, remove meat from pan to a warm serving platter. Set aside to keep warm while preparing sauce.

For Sauce—If necessary, skim excess fat from cooking liquid. Strain the liquid and pour into a small saucepan.

Put into a 1-pt. screw-top jar

¼ cup cold water

Sprinkle onto it

2 tablespoons flour

Cover jar tightly and shake until mixture is well blended.

Bring liquid in saucepan to boiling; stirring constantly, slowly pour one-half of the flour mixture into cooking liquid. Bring to boiling. Gradually add only what is needed of the remaining flour mixture for consistency desired. Bring sauce to boiling after each addition. Cook 3 to 5 min.

Spoon or pour about one-half of the hot sauce over spareribs on the platter. Serve remaining sauce in a gravy boat if desired.

4 to 6 servings

Spareribs and Sauerkraut (Rippchen mit Sauerkraut)

▲ Base Recipe

Set out a large sauce pot or kettle having a tight-fitting cover.

Wipe with a clean, damp cloth

3 lbs. spareribs, cracked through center

Cut into serving-size pieces. Put spareribs into the sauce pot with

Water to barely cover

½ teaspoon salt

Add contents of

1 No. 2½ can (about 3½ cups) sauerkraut

Cover and bring liquid rapidly to boiling. Reduce heat and simmer 1½ to 2 hrs., or until meat is tender. Drain slightly and remove to a heated platter. Serve spareribs with the sauerkraut and with

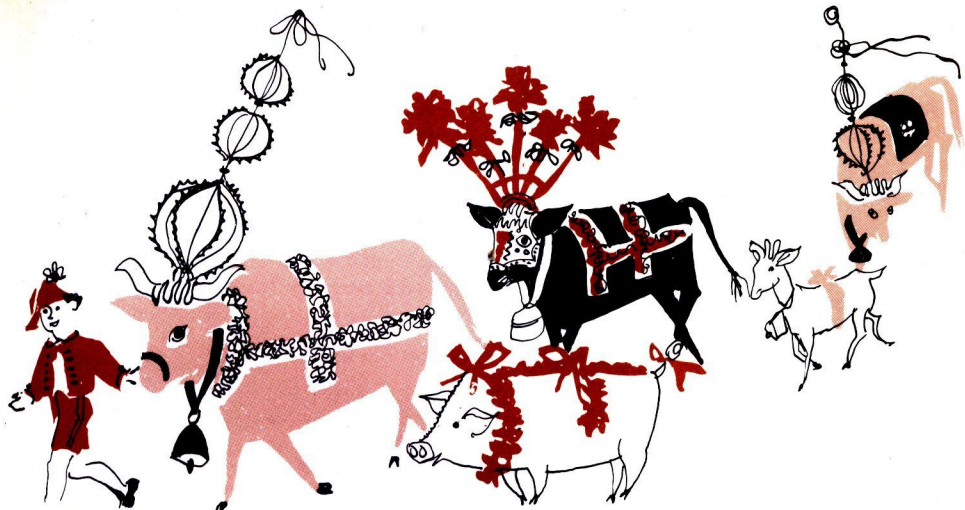
Boiled Potatoes (page 43) Quick Pickled Beets (page 44)

About 6 servings

—Spareribs and Sauerkraut with Caraway Seeds

Follow ▲ Recipe; add and mix in with the sauerkraut before cooking 1 teaspoon **caraway seeds**.





Sweet-Sour Sausage Links (Bratwurst in süß-saurer Tunke)

The excellent sausages of Germany are often served in a provocative sweet-sour sauce.

Put into a large, cold skillet

16 sausage links (about 1 lb.)

Add

2 tablespoons cold water

If skillet will not hold entire amount of sausage, cook one half at a time. Cover and cook slowly 8 to 10 min. Remove cover and pour off liquid. Brown links over medium heat, turning as necessary (do not prick links with fork). Pour off fat as it collects; reserve fat.

Meanwhile, clean (page 5) and chop

1 medium-size onion

When sausage links are browned, remove from skillet. Drain on absorbent paper. Set aside to keep warm.

Put onion in hot skillet containing

2 tablespoons reserved sausage drippings

Cook over medium heat until onion is transparent. Blend in

2 tablespoons flour

Heat until mixture bubbles. Remove from heat and add gradually, stirring constantly

2 cups hot water

2 tablespoons vinegar

2 tablespoons brown sugar

¼ teaspoon salt

½ teaspoon pepper

Bring to boiling. Reduce heat and cook 1 to 2 min. Return sausages to the sauce and cook over low heat 10 min., or until thoroughly heated.

4 servings

Macaroni and Ham (Makkaroniaufauf mit Schinken)

(See center color photo)

Lightly butter a 1½-qt. casserole.

Heat to boiling in a large saucepan

3 qts. water

1 tablespoon salt

Add gradually

2 cups (8-oz. pkg.) uncooked macaroni (elbows or other shapes, or tubes broken into 2-in. pieces)

Boil rapidly, uncovered, 10 to 15 min. Test tenderness by pressing a piece against side of pan with fork or spoon. Drain macaroni by turning it into a colander or large sieve; rinse with hot water to remove loose starch.

Meanwhile, prepare and set aside

2 cups Thin White Sauce (double recipe, page 36; mix ¼ teaspoon dry mustard and a dash of paprika with flour before blending into fat; add ½ teaspoon Worcestershire sauce with the milk)

Grate and set aside

4 oz. sharp Cheddar cheese (1 cup, grated)

Prepare (page 5) and set aside

¼ cup minced onion

Dice enough cooked ham to yield

1 cup diced cooked ham

Lightly but thoroughly mix together the ham, macaroni, sauce, ¾ cup of the cheese and the minced onion. Turn into the buttered casserole. Sprinkle with the remaining cheese.

Bake at 350°F 25 to 30 min., or until top is lightly browned.

6 to 8 servings

Marinated Rabbit Stew (Hasenpfeffer)

Traditional German recipe for preparing hare.

A Dutch oven or a large, heavy sauce pot having a tight-fitting cover will be needed.

Wipe with a clean, damp cloth and cut into serving-size pieces

1 rabbit, 2½ to 3 lbs., ready-to-cook weight

(If frozen, thaw according to directions on the package.) Put rabbit pieces into a deep bowl and cover with a mixture of

3 cups red wine vinegar

3 cups water

½ cup sugar

1 medium-size onion (page 5), sliced

2 carrots, washed, pared and cut into pieces

1 tablespoon salt

1 teaspoon pickling spices

¼ teaspoon pepper

Cover and put into refrigerator 2 to 3 days to marinate (page 5). Turn rabbit pieces often.

Drain rabbit pieces, reserving marinade. Dry on absorbent paper. Strain the marinade. Coat rabbit pieces evenly by shaking two or three at a time in a plastic bag containing a mixture of

½ cup flour

1 teaspoon salt

½ teaspoon monosodium glutamate

¼ teaspoon pepper

Heat in the Dutch oven or sauce pot

3 tablespoons fat

Add the rabbit pieces and brown slowly, turning to brown evenly. Remove from heat. Gradually add 2 cups of the marinade. Cover and simmer 45 min. to 1 hr., or until meat is tender.

Pour into a screw-top jar ½ cup of the reserved marinade. Sprinkle onto the liquid

¼ cup flour

Cover jar tightly and shake until mixture is well blended. Slowly pour one half of the mixture into cooking liquid, stirring constantly. Bring to boiling. Gradually add only what is needed of remaining mixture for consistency desired. Bring to boiling after each addition. After final addition, cook 3 to 5 min.

Arrange the rabbit pieces on a serving platter. Pour some of the gravy over the rabbit and serve with the remaining gravy. *6 servings*

Roast Goose with Prune-Apple Stuffing (Gefüllter Gänsebraten)

▲ Base Recipe

Roast goose is a traditional Christmas Day dish and is often served with red cabbage. In some parts of Germany, potato pancakes or noodles are also part of the holiday menu.

Set out a shallow roasting pan with rack.

Have ready

2 cups pitted cooked prunes

Reserve about 8 to 10 prunes for garnish.

Clean and remove any layers of fat from body cavity and opening of

1 goose, 10 to 12 lbs., ready-to-cook weight

Cut off neck at body, leaving on neck skin. (If goose is frozen, thaw according to directions on package.) Rinse and pat dry with absorbent paper. (Reserve giblets for use in gravy or other food preparation.) Rub body and neck cavities of goose with

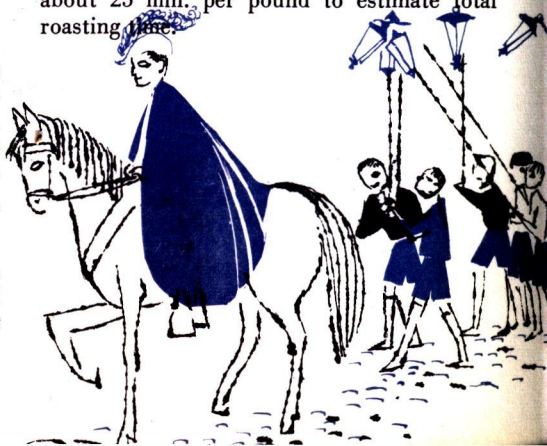
Salt

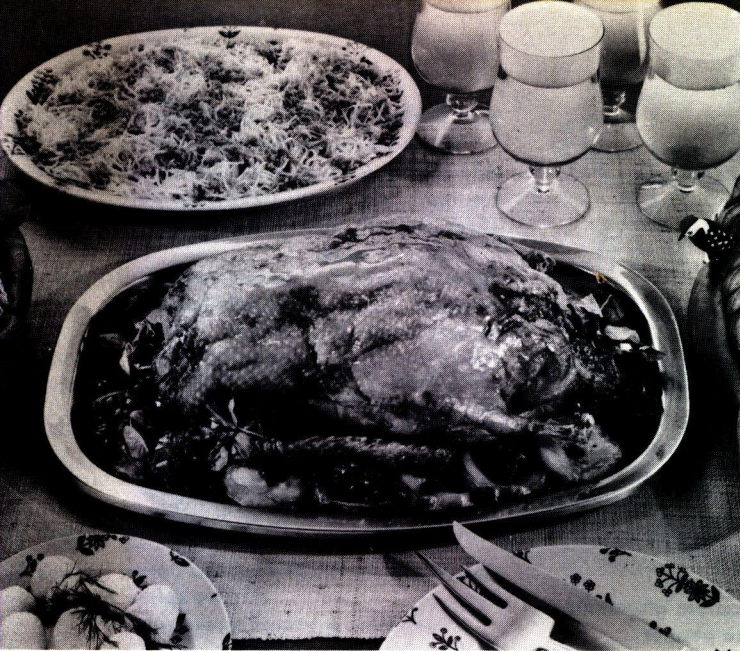
Wash, quarter, core and pare

6 medium-size (about 2 lbs.) apples

Lightly fill body and neck cavities with the apples and prunes. To close body cavity, sew or skewer and lace with cord. Fasten neck skin to back with skewer. Loop cord around legs and tighten slightly. Place breast side down on rack in roasting pan.

Roast uncovered at 325°F 3 hrs. Remove fat from pan as it accumulates during this period. Turn goose breast side up. Roast 1 to 2 hrs. longer, or until goose tests done. To test for doneness, move leg gently by grasping end of bone; drumstick-thigh joint should move easily. (Protect fingers with paper napkin.) Allow about 25 min. per pound to estimate total roasting time.





*Roast Goose with Prune-Apple Stuffing
and Noodles with Bread Crumbs (page 36)*



To serve, remove skewers and cord. Place goose on heated platter. Remove some of the apples from goose and arrange on the platter. Garnish with the reserved prunes and **water cress**. For an attractive garnish, place cooked prunes on top of cooked apple rings, if desired.

8 servings

—Roast Goose with Potato Stuffing (Gänsebraten mit Kartoffelfülle)

Follow Δ Recipe; omit apples and prunes. Prepare and lightly fill body and neck cavities with **Potato Stuffing** (on this page).

Potato Stuffing (Kartoffelfülle)

Wash, pare and cook (page 37)

**$3\frac{1}{2}$ lbs. (about 10 medium-size)
potatoes**

Cook about 30 min., or until potatoes are tender when pierced with a fork. Drain. Dry potatoes by shaking pan over low heat.

Meanwhile, prepare

**1 cup (about 2 medium-size) chopped
onion (page 5)**

$\frac{3}{4}$ cup chopped celery (page 5)

Heat in a skillet

$\frac{1}{2}$ cup fat

Add the onion and celery and cook over medium heat until onion is transparent, occasionally moving and turning vegetables with spoon. Remove skillet from heat; set aside.

Force potatoes through a food mill or ricer into a large bowl. Add cooked vegetables and

**4 cups (about 4 slices) soft bread
crumbs**

Mix together. Mix in lightly, a mixture of

2 eggs, beaten

1 tablespoon poultry seasoning

2 teaspoons salt

$1\frac{1}{2}$ teaspoons monosodium glutamate

$\frac{1}{4}$ teaspoon pepper

Spoon stuffing into neck and body cavities of goose; do not pack. Stuff the goose just before roasting. Extra stuffing may be placed in greased baking dish and baked with goose the last hour of baking.

*Enough stuffing for a
10- to 12-lb. goose*

Chicken Livers with Apples and Onions I (Hühnerleber mit Äpfeln und Zwiebeln)

▲ Base Recipe

Set out a large skillet.

Clean (page 5), slice thinly and set aside

1 medium-size onion

Rinse with cold water and drain on absorbent paper

12 chicken livers

(Properly cleaned chicken livers should have no trace of green gall, the substance which might cause a bitter taste.) Coat livers evenly with a mixture of

3 tablespoons flour

½ teaspoon salt

¼ teaspoon monosodium glutamate

⅓ teaspoon cayenne pepper

Set aside.

Wash and remove cores from

2 medium-size cooking apples

(To core, insert corer in stem end and push halfway through toward blossom end. Remove corer and insert in opposite end. Make a complete turn with corer in both ends, removing all the core.) Cut apples into ½-in. slices.

Melt in the skillet over low heat

1½ tablespoons butter

Add the apple rings and cook, covered, over medium heat until lightly browned. Turn slices carefully and sprinkle with

¼ cup sugar

Cook uncovered over low heat until lightly browned. Remove from skillet and set aside to keep warm.

Heat in the skillet over low heat

¼ cup butter

Put chicken livers in skillet. Separate onion slices into rings and add to skillet. Cook over medium heat, occasionally moving and turning mixture with a spoon, until livers are lightly browned. Transfer to a warm serving platter.

Serve with the apple rings.

4 servings

—Chicken Livers with Apples and Onions II

Follow △ Recipe. Omit coring apples and cutting into rings. Instead, quarter, core, pare and slice them. Omit the 1½ tablespoons butter and the sugar. Add the apple slices to the skillet and cook with the chicken livers and onion rings.



Stewed Chicken with Noodles (Huhn mit Nudeln)

▲ Base Recipe

Set out a kettle having a tight-fitting cover.

Clean

- 1 stewing chicken, 4 to 5 lbs., ready-to-cook weight**

(If frozen, thaw according to directions on package.) Disjoint and cut into serving-size pieces. Rinse chicken pieces and giblets. Refrigerate the liver. Put chicken, gizzard, heart and neck into the kettle. (If desired, brown chicken pieces in a skillet with hot fat. Pieces may be coated with seasoned flour.) Add

Hot water to barely cover

Add to the water

- 1 small onion (page 5)**
3 sprigs parsley
2 3-in. pieces celery with leaves (page 5)
1 bay leaf
2 or 3 peppercorns
2 teaspoons salt

- 1½ teaspoons monosodium glutamate**

Bring water to boiling; remove foam. Cover kettle tightly, reduce heat, and simmer chicken 1 hr., skimming foam from surface as necessary. Continue cooking chicken 1 to 2 hrs. longer, or until thickest pieces are tender when pierced with a fork. During last 15 min. of cooking time, add liver to kettle. About 30 min. before chicken is tender, prepare

Buttered Noodles (page 36; use broad noodles)

Arrange noodles on a warm serving platter. Remove chicken from broth and arrange on the noodles; keep warm. Strain broth and cool slightly; skim fat from surface. -

For Gravy—Heat in a saucepan over low heat

- 3 tablespoons butter or chicken fat**

Blend in

- 3 tablespoons flour**

Heat until mixture bubbles. Remove from heat. Add gradually, stirring in

- 3 cups cooled chicken broth**

- 2 teaspoons lemon juice**

(Remaining chicken broth may be used in other food preparation.) Cook rapidly, stirring constantly, until mixture thickens. Cook 1 to 2 min. longer.

Pour over the chicken. Garnish with **parsley**.

About 6 servings



—Chicken Fricassee (Hühnerfricassee)

Follow Δ Recipe. Add ¼ teaspoon **thyme** with seasonings. Omit noodles. Clean and slice (page 5) ¼ lb. fresh **mushrooms**. Cook mushrooms in 2 tablespoons **butter**, moving and turning them with a spoon, until mushrooms are lightly browned. For gravy, use only 2 cups of the cooled chicken broth and 1 cup **cream**. Blend the lemon juice into thickened gravy and add cooked mushroom slices.

—Chicken with Dumplings (Suppenhuhn mit Mehlknockerln)

Follow Δ Recipe; omit noodles. Prepare **Plain Dumplings** or **Herb Dumplings** (page 47) about 30 min. before chicken is tender. Add liver to kettle and mix in 2 cups (No. 2 can, drained) **peas**. Drop dumpling batter by spoonfuls on top of chicken pieces. Dumplings should rest on top of chicken; if dumplings settle down into liquid, they may become soggy. If necessary, pour off excess liquid to prevent this. Cover tightly and continue cooking over medium heat 20 min. without removing cover. Remove dumplings and chicken to a warm serving dish; keep warm. Continue as in Δ Recipe; reserve peas when broth is strained. Return only 1½ cups peas to thickened gravy, reserving about ½ cup for garnish.



Baked Herring Casserole (Heringsauflauf)

Basic Recipe

A favorite fish dish of northern Germany.

A 2-qt. casserole will be needed.

To Prepare Herring—With a sharp knife cut off and discard heads of

2 salt herring

Slit along underside of the fish from head to tail. Remove entrails and scrape insides well. Cut off tails and fins. Rinse thoroughly in cold water. Cut off and discard a ½-in. strip along each underside edge of fish. Make a slit along backbone just to the bone. Using a sharp knife, carefully pull and scrape the blue skin from the flesh. Be careful not to tear fish. Then cut along backbone through bone and flesh to remove one side of fish. Repeat for the second side. Remove as many of the small bones as possible without tearing fish.

Pour into a large bowl

2 qts. cold water

Put herring into the water and set aside to soak 3 hrs.

For Casserole—Butter the casserole.

Wash, pare and cut into ¼-in. slices

6 medium-size (about 2 lbs.) potatoes

Cook (page 37) about 10 min., or until potatoes are nearly tender. Drain potatoes and set aside.

Clean (page 5) and chop

2 medium-size onions

Drain the herring, cut into small pieces and

mix with the onion. Arrange a layer of potatoes in the casserole. Top with a layer of the fish-onion mixture. Repeat layers of potatoes and fish-onion mixture, ending with potatoes.

Beat until thick and lemon-colored

2 egg yolks

Stir in until blended a mixture of

1 cup thick sour cream

1 teaspoon salt

¼ teaspoon monosodium glutamate

¼ teaspoon pepper

Pour over the potatoes. Top with

⅓ cup buttered bread crumbs (page 4)

Bake at 350°F 35 to 40 min., or until lightly browned.

6 servings

—Fresh Haddock, Hamburg Style (Schellfisch nach Hamburger Art)

Follow Δ Recipe. Omit salt herring. Cut into small pieces 2 lbs. dressed haddock. Combine with the onion.

Shrimp, Viennese-Style (Skampi auf wienerische Art)

To Cook Shrimp—Wash in cold water

2 lbs. fresh shrimp with shells

Drop shrimp into a boiling mixture of

1 qt. water

¼ cup lemon juice

1 tablespoon salt

1 bay leaf

Cover tightly. Simmer 5 min., or until shrimp are pink and tender. Drain and cover with cold water to chill. Drain shrimp again. Remove tiny legs and peel shells from shrimp. Cut a slit to just below surface along back (outer curved surface) of shrimp to expose the black vein. With knife point, remove vein in one piece. Rinse shrimp quickly in cold water. Drain on absorbent paper.

To Complete—Heat in a skillet

¼ cup butter

Add the shrimp and

2 tablespoons chopped green onion

Cook until onion is transparent.

Remove from heat and blend in a mixture of

½ cup white wine

1 tablespoon tomato paste

¼ teaspoon sugar

½ teaspoon salt

¼ teaspoon monosodium glutamate

Few grains cayenne pepper

Return to heat and simmer 15 min. Remove the shrimp and set aside.

Heat in a saucepan

1 tablespoon butter

Blend in

1 tablespoon flour

Heat until mixture bubbles. Remove from heat. Add gradually 3 tablespoons of the shrimp sauce, stirring constantly. Immediately blend into the sauce in the skillet. Bring to boiling. Cook 1 to 2 min.

Add the shrimp and cook over medium heat 5 min., or until thoroughly heated. Serve hot.
6 servings

Potato Pancakes (Reibekuchen)

(See photo on page 21)

▲ Base Recipe

Baked king-size to serve as a main dish or scaled down for main-dish accompaniments, potato pancakes are a beloved feature of German cuisine.

Combine

2 tablespoons flour

1½ teaspoons salt

¼ teaspoon baking powder

½ teaspoon pepper

Set aside.

Wash, pare and finely grate

**6 medium-size (about 2 lbs.) potatoes
(about 3 cups, grated)**

Set aside.

Heat in a heavy skillet over low heat

**Fat (enough to make a layer ¼ in.
deep)**

Combine the flour mixture with

2 eggs, well beaten

1 tablespoon grated onion

1 tablespoon minced parsley

Drain liquid that collects from grated potatoes; add potatoes to egg mixture and beat thoroughly with a spoon.

When fat is hot, spoon about 2 tablespoons of batter for each pancake into fat, leaving about 1 in. between pancakes. Cook over medium heat until golden brown and crisp on one side. Turn carefully and brown other side. Drain on absorbent paper.

Serve with **Sauerbraten** (page 21), or as a main dish accompanied by **apple sauce**.

About 20 medium-size pancakes

—Potato Pancakes, King-Size (Grosser Reibekuchen)

Follow Δ Recipe; use a large, heavy skillet. Heat 2 tablespoons **fat** in the skillet. Spoon about one-third of batter into skillet. Quickly spread batter evenly with spoon to cover bottom, making one large pancake. When golden brown and crisp, turn carefully. Add 2 tablespoons **shortening** and brown other side. Repeat for rest of batter. *3 large pancakes*

IDENTIFICATION OF FOODS IN CENTER COLOR PHOTO

Top Row (left to right): Veal Cutlets with Fried Eggs (page 24) with Cauliflower with Mustard Sauce (page 38), Parsley Potato Balls (page 42), buttered peas and smoked salmon-caviar appetizers; Cheese Cake (page 56); Braised Spicy Spareribs (page 26); Pot Roast of Beef with Wine (page 20) with Potato Dumplings (page 47)
Center Row: Apple Pancakes (page 60); Oxtail Stew (page 27); Sweet-Sour Red Cabbage (page 39)
Bottom Row: Macaroni and Ham (page 27); sliced tomatoes and cucumbers

Buttered Noodles (Nudeln)

▲ Base Recipe

Heat to boiling in a large saucepan

3 qts. water

1 tablespoon salt

Add gradually

3 cups (about 8 oz.) noodles

Boil rapidly, uncovered, 6 to 10 min., or until tender. Test tenderness by pressing a piece against side of pan with fork or spoon.

Drain noodles by turning them into a colander or large sieve; rinse with hot water to remove loose starch. Turn noodles into a warm serving dish. Using a fork, blend through noodles

3 tablespoons melted butter

6 servings

—Noodles with Bread Crumbs (Nudeln mit gerösteten Semmelbröseln)

Follow △ Recipe. Prepare 1 cup **buttered bread crumbs** (page 4). Turn noodles into a warm serving dish and sprinkle with crumbs.

—Macaroni (Makkaroni)

Follow △ Recipe. Substitute 2 cups (8-oz. pkg.) uncooked **macaroni** (tubes broken into 1- to 2-in. pieces, elbows or other shapes) for the noodles. Boil 10 to 15 min. Continue as in △ Recipe.

Medium White Sauce (Weisse Sosse)

▲ Base Recipe

Heat in a saucepan over low heat

2 tablespoons butter

Blend in

2 tablespoons flour

¼ teaspoon salt

¼ teaspoon monosodium glutamate

Few grains pepper

Heat until mixture bubbles. Remove from heat. Add gradually, stirring in

1 cup milk

Cook rapidly, stirring constantly, until sauce thickens. Cook 1 to 2 min. longer.

About 1 cup sauce

—Thin White Sauce (Dünne Weisse Sosse)

Follow △ Recipe. Use 1 tablespoon **butter** and 1 tablespoon **flour**.

—Mushroom Sauce (Champignon Sosse)

Follow △ Recipe. Clean and slice (page 5) ½ cup **mushrooms**. Heat 1 tablespoon **butter** in a skillet. Add the mushrooms and cook until lightly browned and tender. Mix into the cooked white sauce.

Onion Sauce (Zwiebel Sosse)

This favorite sauce adds flavor to ground beef patties, panbroiled round steak or leftover roast beef; and it takes the place of gravy.

Prepare and set aside

2 cups Quick Meat Broth (page 5)

Melt in a skillet

½ cup butter

Add and cook until onion is transparent

¼ cup chopped onion

3 tablespoons (about 1 small)

chopped carrot

1 bay leaf

Blend into mixture in skillet

4½ tablespoons flour

Heat until mixture bubbles, stirring constantly.

Remove from heat. Gradually add the meat broth while stirring constantly. Return to heat and bring rapidly to boiling, stirring constantly; cook 1 to 2 min. longer. Remove bay leaf.

About 2 cups sauce

—Mushroom-Onion Sauce (Champignon-Zwiebel Sosse)

Follow △ Recipe. Omit carrot. Clean and slice (page 5) ½ cup **mushrooms**. Add with the onion and cook until onions are transparent and mushrooms are lightly browned and tender, occasionally moving and turning with a spoon. After mushrooms are browned, remove with a slotted spoon and set aside. Return to skillet after sauce has thickened. Heat thoroughly. An excellent sauce for a hot roast beef sandwich.

Cologne

Vegetables & salads

Probably the most popular of all German vegetables are potatoes and cabbage. The cabbage is usually in the form of sauerkraut. This pungent delicacy was created in Germany and has been accepted as part of their national diet by other European countries. Root vegetables, especially potatoes and turnips or rutabagas, and cabbage (both red and white), as well as leeks, snap beans, chives, lettuce, kale and spinach are widely used in Central Europe and are the basis for many tasty dishes. Along with the sweet-sour flavor, so characteristic of German and Viennese cookery, the enjoyable piquancy of anise, caraway and cardamom seeds are part of the culinary charm. And where rich cream is a popular favorite these cooks use it liberally, either sweet or sour.

HOW TO COOK VEGETABLES

Wash fresh vegetables, but do not soak them in water for any length of time. If they are wilted, put them in cold water for a few minutes. Cauliflower, broccoli, artichokes and Brussels sprouts must be soaked 20 to 30 min. in salted water before they are cooked, to remove small insects and dust which settle in them. To prepare tasteful vegetables and to retain their minerals and vitamins, cook them carefully and quickly.

BAKING—Bake such vegetables as potatoes, tomatoes and squash without removing skins. Pare vegetables for oven dishes, following directions given with recipes.

BOILING—Have water boiling rapidly before adding vegetables. Add salt at beginning of cooking period ($\frac{1}{4}$ teaspoon per cup of water). After adding vegetables, again bring water to boiling as quickly as possible. If more water is needed, add boiling water. Boil at a moderate rate and cook vegetables until just tender.

In general, cook vegetables in a covered pan, in the smallest amount of water and for the shortest time possible. Exceptions are:

Potatoes—cooked in water to cover.

Green Vegetables (peas, green or lima beans)—cooked loosely covered.

Spinach—cooked in partially covered pan with only the water which clings to spinach leaves after final washing.

Asparagus—arranged in tied bundles with stalks standing in a small, deep pan containing at least 2 in. of boiling water—cooked loosely covered.

Broccoli—tied, stalks (split lengthwise if more than $\frac{1}{2}$ in. thick) standing in a deep pan containing boiling water up to flowerets—cooked loosely covered.

Strong-flavored Vegetables (cauliflower, mature cabbage and Brussels sprouts)—cooked loosely covered in a large amount of water. To restore color of red cabbage, add a small amount of vinegar at end of cooking period, just before draining.

A desirable boiled vegetable is free from excess water, retains its original color and is well seasoned. Pieces are uniform and attractive.

BROILING—Follow directions in recipes.

FRYING and DEEP-FRYING—Follow directions in specific recipes.

PANNING—Finely shred or slice vegetables. Cook slowly until just tender in a small amount of fat, in a covered, heavy pan. Occasionally move with a spoon to prevent sticking and burning.

STEAMING—Steam mild-flavored vegetables, except those having a green color. Cooking in a pressure saucepan is a form of steaming. Follow directions given with saucepan because overcooking may occur in a matter of seconds.

Note: Some saucepans having tight-fitting covers may lend themselves to steaming vegetables in as little as 1 teaspoon water, no water or a small amount of butter or shortening.

CANNED VEGETABLES—Heat to boiling in liquid from can.

HOME CANNED VEGETABLES—Boil 10 min. (not required for tomatoes or sauerkraut).

DRIED (dehydrated) VEGETABLES—Soak and cook as directed in specific recipes.

FROZEN VEGETABLES—Do not thaw before cooking (except thaw corn on cob and partially thaw spinach). Break frozen block apart with fork during cooking. Use as little boiling salted water as possible for cooking. Follow directions on package.

Cauliflower with Mustard Sauce (Blumenkohl mit Senfsosse)

(See center color photo)

For Cauliflower—Remove leaves, cut off all the woody base and trim any blemishes from

1 medium-size head cauliflower

Soak, rinse and cook (page 37) cauliflower 20 to 30 min. or until tender but still firm.

For Mustard Sauce—Meanwhile, set out

1 cup heavy cream

Scald (page 5) in top of double boiler $\frac{3}{4}$ cup of the cream.

Sift together into a small saucepan

$\frac{1}{4}$ cup sugar

2 tablespoons dry mustard

2 teaspoons cornstarch

$\frac{1}{2}$ teaspoon salt

Add, stirring well, the remaining $\frac{1}{4}$ cup cream. Gradually add the scalded cream; stir constantly. Stirring gently and constantly, bring cornstarch mixture rapidly to boiling over direct heat and cook for 3 min.

Wash double-boiler top to remove scum.

Pour mixture into double-boiler top and place over simmering water. Cover and cook 10 to 12 min., stirring occasionally. Remove cover and vigorously stir about 3 tablespoons of this hot mixture into

1 egg yolk, slightly beaten

Immediately blend into mixture in double boiler. Cook over simmering water 3 to 5 min. Stir slowly to keep mixture cooking evenly. Remove from heat. Add gradually, stirring in

$\frac{1}{4}$ cup cider vinegar

Drain the cauliflower and serve on platter with **Schnitzel Holstein** (page 24) or on a separate plate; pour the sauce over cauliflower.

4 servings



*Cauliflower à la Mouseline and
Puffy Veal Cutlets (page 24)*

Cauliflower à la Mouseline* (Blumenkohl à la Mouseline)

For Cauliflower—Remove leaves, cut off all woody base and trim any blemishes from

1 large head cauliflower

Break into flowerets and soak (page 37). Cook (page 37) 8 to 10 min., or until just tender. Drain and set aside to keep warm.

For Sauce—In the top of a small double boiler, beat with a whisk beater until thickened and light-colored

2 egg yolks

2 tablespoons cream

Blend in a mixture of

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ teaspoon monosodium glutamate

$\frac{1}{2}$ teaspoon sugar

$\frac{1}{4}$ teaspoon paprika

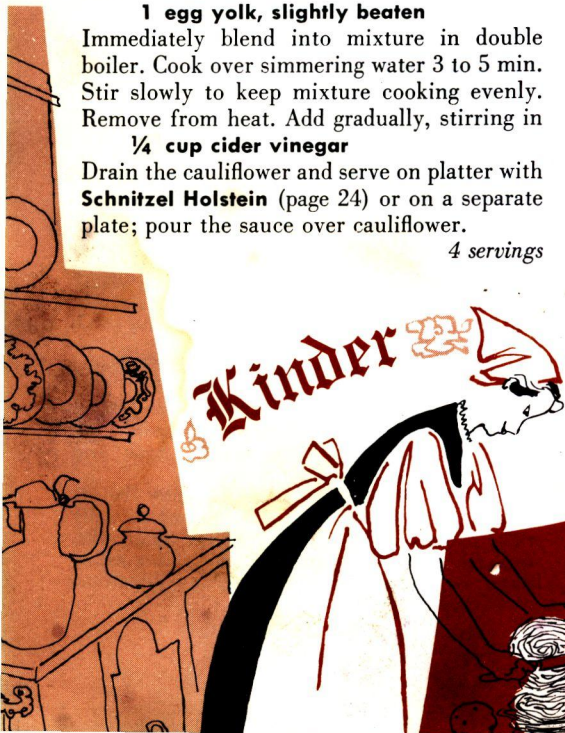
Set over hot (not boiling) water; bottom of double-boiler top should not touch water. Add gradually, beating constantly

$2\frac{1}{2}$ tablespoons lemon juice

Cook over low heat, beating constantly with the whisk beater, until sauce has the consistency of thick cream. Remove double boiler from heat, leaving top in place. Beating constantly, add to egg yolk mixture, $\frac{1}{2}$ teaspoon at a time

$\frac{1}{4}$ cup butter

Beat with whisk beater until butter is thoroughly blended into the mixture. Remove top of double boiler from bottom.



Beat until rounded peaks are formed

2 egg whites

Fold (page 5) egg whites into the sauce. Arrange cauliflower on platter or in serving dish and spoon sauce over flowerets. Sprinkle with

Paprika

6 servings

*True mousseline sauce is made by folding whipped cream into Hollandaise sauce; but as here, beaten egg white may be used if preferred.

Sweet-Sour Red Cabbage

(Rotkohl)

(See center color photo)

▲ Base Recipe

Set out a heavy 3-qt. saucepan.

Remove and discard wilted outer leaves from

1 head (about 2 lbs.) red cabbage

Rinse, cut into quarters (discarding core) and coarsely shred (about 2 qts., shredded). Put cabbage into the saucepan and add

Boiling salted water to cover (1 teaspoon salt per quart of water)

1/3 to 1/2 cup firmly packed brown sugar

3/4 teaspoon allspice

4 whole cloves

Cover loosely and boil at a moderate rate 8 to 12 min., or until cabbage is just tender.

Remove from heat; drain. Add to cabbage

1/2 cup vinegar

1/4 cup butter

Toss together lightly to mix.

6 servings

—Red Cabbage with Apples

(Rotkohl mit Äpfeln)

Follow △ Recipe. Wash, quarter, core, pare, and chop 3 **apples**. Add to saucepan with cabbage. Cook until apples and cabbage are just tender.

Red Cabbage and Wine

(Rotkohl mit Wein)

Set out a heavy 3-qt. saucepan having a tight-fitting cover.

Remove and discard wilted outer leaves from

1 head (about 2 lbs.) red cabbage

Rinse, cut into quarters (discarding core) and coarsely shred (about 2 qts., shredded). Put cabbage into the saucepan with

1 cup red wine

1/3 cup firmly packed brown sugar

1 teaspoon salt

Few grains cayenne pepper

Rinse, quarter, core and pare

4 medium-size apples

Add the apples to the saucepan.

Cover and simmer over low heat 20 to 30 min., or until cabbage is tender. Add to the cabbage

1/4 cup cider vinegar

1/4 cup butter

Toss together lightly until butter is melted.

6 servings

Sauerkraut with Caraway Seeds

(Sauerkraut mit Kümmel)

Drain contents of

1 No. 2 1/2 can sauerkraut (about

3 1/2 cups, drained)

Put sauerkraut into a large, heavy saucepan and pour over it

2 cups boiling water

Cook over low heat about 45 min., or until most of the liquid is absorbed and the sauerkraut is thoroughly heated. Drain the sauerkraut and put into a serving dish.

Toss lightly with a mixture of

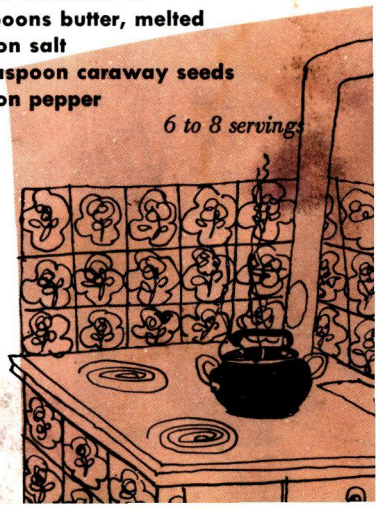
2 tablespoons butter, melted

1/2 teaspoon salt

1/2 to 1 teaspoon caraway seeds

1/8 teaspoon pepper

6 to 8 servings



Kohlrabi with Sour Cream (Kohlrabi in Rahmsosse)

▲ Base Recipe

Set out a large skillet having a tight-fitting cover.

Trim off leaves and stems, wash and pare

2 lbs. (about 8 medium-size) kohlrabi

Cut into $\frac{1}{2}$ -in. cubes. Heat in the skillet

3 tablespoons butter

Add kohlrabi and cook about 2 min., moving and turning pieces with a spoon; then add

$\frac{1}{4}$ cup hot water

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon monosodium glutamate

Cover tightly and cook at a moderate rate about 10 min., or until tender. (There should be little or no water at the end of cooking.)

Meanwhile, blend together

1 cup thick sour cream

and a mixture of

1 tablespoon flour

$\frac{1}{4}$ teaspoon monosodium glutamate

$\frac{1}{8}$ teaspoon cayenne pepper

Push kohlrabi to one side of skillet; add the sour cream mixture gradually to the skillet, stirring constantly. When well blended, stir in the kohlrabi and cook, constantly moving and turning with a spoon, until sauce becomes thicker. Cook 1 to 2 min. longer. *6 servings*

—Leeks with Sour Cream (Lauch in Rahmsosse)

Follow Base Recipe. Substitute 8 large leeks for the kohlrabi. Trim off roots and tough part of green tops. Rinse and peel. Rinse again and cut into $\frac{3}{4}$ -in. slices.



Leeks au Gratin (Lauch au Gratin)

Heat water for boiling water bath (page 5). Butter a shallow 10x6x2-in. baking dish.

Grate and set aside

1 oz. sharp Cheddar cheese (about $\frac{1}{4}$ cup, grated)

Trim off roots and tough part of green tops, rinse and peel

2 lbs. large tender leeks

Rinse and cut into lengthwise halves. Put leeks into a saucepan, cover with a large amount of boiling water and cook as for strong-flavored vegetables (page 37) until tender, about 10 min. Drain thoroughly. Arrange in dish.

Beat together just until blended

4 eggs, slightly beaten

3 tablespoons thick sour cream

$\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ teaspoon monosodium glutamate

Pour mixture over leeks. Sprinkle over the top the grated cheese and

2 tablespoons fine dry bread crumbs (page 4)

Dot with

2 tablespoons butter

Bake in boiling water bath at 350°F 10 to 15 min., or until a silver knife inserted in center of mixture comes out clean. *5 servings*





Paprika Potatoes (Paprikakartoffeln)

Set out a large, heavy skillet.

Prepare and set aside

2 cups Quick Meat Broth (page 5)

Wash and scrub with a vegetable brush

6 medium-size (about 2 lbs.) potatoes

Cook (page 37) about 30 min., or until potatoes are tender when pierced with a fork. Drain potatoes. Dry potatoes by shaking pan over low heat. Peel potatoes and cut into cubes.

Meanwhile, heat in the skillet

2 tablespoons butter

Add and cook over medium heat until onion is golden yellow in color

¼ cup chopped onion (page 5)

Blend in

2 tablespoons flour

1 teaspoon paprika

½ teaspoon salt

¼ teaspoon monosodium glutamate

Heat until mixture bubbles. Remove from heat. Gradually add the meat broth, stirring constantly. Bring to boiling. Cook 1 to 2 min. Remove skillet from heat. Stirring vigorously with a French whip, whisk beater or fork, add to contents of skillet in very small amounts, a mixture of

1 cup thick sour cream

2 tablespoons tomato paste

Gently mix potatoes into the sauce and cook over low heat, moving and turning constantly with a spoon, 3 to 5 min., or until thoroughly heated. Do not boil.

Turn into a serving dish and garnish with

Sprigs of parsley

Serve immediately.

6 servings

Raw-Fried Potatoes (Pfannkuchen aus rohen gebackenen Kartoffeln)

Set out a 6-in. skillet and

½ cup butter

Add 1 tablespoon of the butter to the skillet. Melt the remaining butter.

Meanwhile, wash and pare

1 large potato

Cut into ¼-in. lengthwise slices. Then cut into ½-in. strips. Pat dry with absorbent paper.

Heat the skillet. Leaving skillet on heat, arrange potato strips parallel in about a 1-in. layer in the skillet. Pour the melted butter over the layer. Sprinkle over potato strips a mixture of

¼ teaspoon salt

½ teaspoon monosodium glutamate

Heat rapidly until butter sizzles. Reduce heat to medium. Cook about 10 min., or until underside of potato layer is browned. Drain off butter and reserve. Using a pancake turner, carefully turn the potatoes without breaking apart the layer. Return about ½ of the butter to skillet. Cook 5 min. longer over medium heat, or until potatoes are browned on second side and tender (butter should be sizzling). Drain off butter. (Reserve for use in other potato dishes.) Serve immediately. 3 to 4 servings





*Hot Potato
Salad and
Thuringer
Sausage*

Whipped Potatoes and Rutabaga (Kartoffelpuree mit gelben Rüben)

Wash, cut into halves and pare

½ lb. rutabaga

Cut rutabaga into cubes or slices; cook (page 37) uncovered in a large amount of boiling salted water about 25 to 40 min., or until rutabaga is tender when pierced with a fork. Drain.

Wash, pare and cook (page 37)

**4 medium-size (about 1½ lbs.)
potatoes**

Cook about 25 to 35 min., or until tender when pierced with a fork. Drain.

Dry potatoes and rutabaga by shaking each pan over low heat. Heat potato masher, food mill or ricer and a mixing bowl, by scalding with boiling water. Mash or rice potatoes and rutabaga together thoroughly.

Whip until fluffy

2 tablespoons butter

**¼ to ⅓ cup hot milk or cream
(adding gradually)**

and a mixture of

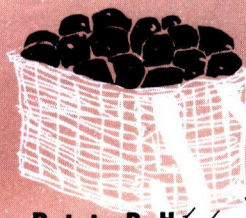
1 teaspoon salt

¼ teaspoon monosodium glutamate

½ teaspoon white pepper

Whip until light and fluffy. If necessary, keep hot over simmering water and cover with folded towel until ready to serve.

6 to 8 servings



Parsley Potato Balls (Kartoffelbällchen mit Petersilie)

(See center color photo)

Set out a large, heavy skillet having a tight-fitting cover.

Wash, pare, and cut into balls with a ball-shaped cutter

6 medium-size (about 2 lbs.) potatoes
(The remaining potato pieces may be used in other food preparation.)

Melt in the skillet

¼ cup butter

Add the potato balls, cover and cook over low heat about 15 to 20 min., or until potatoes are tender when pierced with a fork. Occasionally turn and move balls gently with a spoon to brown all sides slightly.

Toss potato balls with a mixture of

2 tablespoons minced parsley

½ teaspoon salt

Few grains paprika

About 4 servings

Hot Potato Salad (Warmer Kartoffelsalat)

▲ Base Recipe

Wash and cut into halves

6 medium-size (about 2 lbs.) potatoes

Cook (page 37) about 20 min., or until potatoes are tender when pierced with a fork. Drain potatoes. Dry potatoes by shaking pan over low heat. Peel and cut into $\frac{1}{4}$ -in. slices.

Meanwhile, dice and panbroil (page 5), reserving bacon drippings

12 slices bacon

Set aside.

Clean (page 5) and chop

3 medium-size onions (about $1\frac{1}{2}$ cups, chopped)

Put 6 tablespoons of the bacon drippings into a saucepan. Add the onion and cook until it is transparent, occasionally moving and turning with a spoon. Stir in

1 cup plus 2 tablespoons vinegar

$1\frac{1}{2}$ tablespoons sugar

$1\frac{1}{2}$ teaspoons salt

$\frac{3}{4}$ teaspoon monosodium glutamate

$\frac{1}{4}$ teaspoon pepper

Heat mixture to boiling. Add the diced bacon to the onion-vinegar mixture. Pour over the hot potato slices and toss lightly to coat evenly.

Note: To prepare thuringer sausage links (shown in photo), cook covered, in water to cover, about 15 min. over medium heat.

—Boiled Potatoes (Gekochte Kartoffeln)

Follow Δ Recipe for cooking potatoes. Peel potatoes or serve in jackets. Do not cut into halves or slices.

Cucumber Salad with Sour Cream (Gurkensalat mit saurer Sahne)

Hard-cook (page 5) and set aside

1 egg

Rinse and pare

1 large cucumber

Score cucumber $\frac{1}{8}$ in. deep by pulling the tines of a fork lengthwise; repeat to score entire surface. Cut cucumber into thin slices. Put into a bowl.

Mix together

$\frac{1}{2}$ cup thick sour cream

$1\frac{1}{2}$ tablespoons vinegar

1 tablespoon chopped chives

$\frac{3}{4}$ teaspoon salt

$\frac{1}{4}$ teaspoon white pepper

Pour the mixture over the cucumber slices and toss lightly to coat evenly. Chill in refrigerator.

When ready to serve, cut the peeled egg into halves, remove egg yolk and chop finely. (The egg white may be used in other food preparation.) Garnish salad with the chopped yolk.

4 to 6 servings

*Cucumber
Salad
with
Sour Cream*





*Green Bean Salad and
Koenigsberg Meat Balls (page 22)*

Green Bean Salad (Grüner Bohnensalat)

▲ Base Recipe

Wash, cut off and discard ends from, and cut into 1-in. pieces

1 lb. green beans

Cook (page 37) 15 to 20 min., or until beans are tender. Drain thoroughly if necessary, and put beans into a bowl. Keep beans warm.

Meanwhile, clean (page 5) and cut into slices $\frac{1}{8}$ in. thick

2 small onions

Separate onion slices into rings and put into bowl with beans.

Dice and fry until crisp, without pouring off drippings

6 slices bacon

Add to skillet containing bacon

$\frac{1}{3}$ cup vinegar

$2\frac{1}{2}$ tablespoons sugar

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon monosodium glutamate

Heat mixture to boiling, stirring well. Pour vinegar mixture over beans and onions and toss lightly to coat thoroughly. *4 servings*

—Wax Bean Salad (Wachsbohnsalat)

Follow Δ Recipe. Substitute **wax beans** for the green beans.

Cauliflower Salad (Blumenkohlsalat)

Remove leaves, cut off all the woody base and trim any blemishes from

1 medium-size head cauliflower

Break the cauliflower into flowerets; soak, rinse and cook (page 37) 8 to 10 min., or until tender but still firm. Drain the flowerets and set aside to cool. Chill in refrigerator.

Meanwhile, drain contents of

1 5-oz. can shrimp

Cut the shrimp into pieces and put into a bowl; chill in refrigerator.

Combine in a screw-top jar

$\frac{1}{4}$ cup vinegar

3 tablespoons salad oil

$\frac{1}{2}$ teaspoon salt

$\frac{1}{8}$ teaspoon white pepper

Shake dressing thoroughly and put in refrigerator to chill.

When ready to serve, put the chilled cauliflower into a bowl with the chilled shrimp and

1 tablespoon chopped parsley

Shake the dressing well and pour over the cauliflower. Toss lightly to coat evenly.

Serve immediately.

6 servings

Quick Pickled Beets (Süss-saure rote Rüben)

Drain contents of

1 1-lb. can sliced beets or small whole beets (about 2 cups, drained)

Clean (page 5), slice very thinly and separate into rings

2 medium-size onions

Lightly mix the beets and onions together and set aside.

Mix together in a saucepan

1 cup vinegar

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ teaspoon salt

Bring to boiling; pour over beets and onions. Cool; chill in refrigerator 1 hr. or longer.

About 6 servings

Wilted Lettuce Salad (Kopfsalat)

▲ Base Recipe

Using a sharp-pointed knife, remove core from

1 small head lettuce

Rinse with cold water and drain well. Gently pat dry. Tear lettuce into pieces. Put into a bowl. Cover and chill in refrigerator.

Hard-cook and peel (page 5)

1 egg

Cut egg into slices crosswise and set aside.

Combine in a small skillet

¼ cup cider vinegar

¼ cup salad oil

2 tablespoons sugar

½ teaspoon salt

½ teaspoon pepper

Heat mixture to boiling, stirring well. Immediately pour vinegar mixture over the lettuce and toss lightly to coat lettuce thoroughly.

Garnish with the hard-cooked egg slices.

6 servings

—Wilted Lettuce with Bacon (Kopfsalat mit Speck)

Follow △ Recipe. The egg may be omitted. Dice 6 slices **bacon**; fry until crisp without pouring off fat. Substitute the **bacon fat** for the salad oil. Omit salt and pepper.

Mustard Relish Mold (Senfgelee)

A 1½-qt. mold will be needed.

Pour into a small bowl

½ cup cold water

Sprinkle evenly over cold water

2 tablespoons (2 env.) unflavored gelatin

Let stand about 5 min. to soften.

Beat slightly in top of a double boiler

6 eggs

Blend in a mixture of

1½ cups sugar

1½ tablespoons dry mustard

2 teaspoons monosodium glutamate

1¼ teaspoons salt

Add gradually, stirring constantly

2 cups vinegar



Cook over **simmering** water, stirring constantly, until mixture thickens. Remove from **simmering** water. Stir softened gelatin; add to egg mixture and stir until gelatin is completely dissolved. Cool; chill until mixture begins to gel (gets slightly thicker).

Meanwhile, drain contents of

1 1-lb. can peas (about 1¾ cups, drained)

Lightly oil the mold with salad or cooking oil (not olive oil) and set it aside to drain.

Prepare

1 cup (about 2 medium-size) grated carrot

1 cup chopped celery (page 5)

1 tablespoon minced parsley

When gelatin is of desired consistency, blend in the vegetables. Turn into the prepared mold. Chill in refrigerator until firm.

Unmold (page 5) onto chilled serving plate.

Garnish with

Curly endive or other crisp greens

About 12 servings

Mustard Relish Mold



Dumplings

Central Europe is the home of the dumpling and all its numerous family. In no other part of the world does a bit of dough or batter do so much for so many and in so many different ways. Dumplings are cooked in soups, steamed or cooked in boiling water for main-dish accompaniments, wrapped around fresh fruits for desserts. They may be made from flour or from grated potato or from cereals, of quick-bread dough or raised dough. They come in all sizes and may have blended into them, depending on their function in the meal, all sorts of seasonings. Sometimes texture contrast is supplied by adding croutons.

Fish Dumplings (Fischklösse)

Bring to boiling in a large, heavy saucepan

2 qts. water

1 teaspoon salt

Put into a large bowl, blend thoroughly and set aside

2 cups (2 slices) soft bread crumbs

1 egg, well beaten

¼ cup milk

Wipe with a clean, damp cloth

1 lb. fish fillets (sole, cod or trout)

(If frozen, thaw according to directions on package.) Force through the medium blade of a food chopper.

Heat in a skillet

1 tablespoon butter

Add and cook over medium heat until onion is transparent

3 tablespoons chopped onion

Add the fish and the contents of the skillet to the bread crumb mixture with

2 tablespoons grated Parmesan cheese

1 teaspoon finely chopped parsley

1 teaspoon salt

½ teaspoon monosodium glutamate

¼ teaspoon white pepper

Shape pieces of the fish mixture into balls about 1½ in. in diameter. Roll lightly in

¼ cup flour

Drop the dumplings into the boiling salted water. Cook only as many dumplings at one time as will lie uncrowded one layer deep. Cook about 6 min., or until dumplings rise to the surface of the water. Remove with a slotted spoon and drain over the water for a few seconds.

Serve immediately with

Mushroom Sauce (page 36)

12 dumplings

Plain Dumplings (Klöße)

▲ Base Recipe

Prepare in a deep saucepan having a tight-fitting cover

1 qt. Quick Meat Broth or Quick Chicken Broth (page 5)

Sift together

2 cups sifted flour

4 teaspoons baking powder

1 teaspoon salt

Cut in with a pastry blender or two knives until pieces are the size of rice kernels

1 tablespoon shortening

Quickly stir in with a fork until just blended

⅔ cup milk

1 tablespoon chopped parsley

Shape dough into balls about 2 in. in diameter.

Bring broth to boiling. Drop dumplings into the broth. Cook only as many dumplings at one time as will lie uncrowded one layer deep. Cover and simmer 15 min. without removing the cover.

Carefully remove with a slotted spoon and serve with meat or poultry. (If desired, dumplings may be dropped into boiling soup. Serve the dumplings with the soup.) *12 dumplings*

—Plain Dumplings with Bacon (Klöße mit Speck)

Follow Δ Recipe. Dice and panbroil (page 5) 6 slices **bacon**; stir in with the milk.

—Herb Dumplings (Klöße mit feinen Kräutern)

Follow Δ Recipe. Add 1 teaspoon **marjoram** to dry ingredients.

Potato Dumplings (Kartoffelknödel)

(See center color photo)

Wash, pare and cook (page 37)

6 medium-size (about 2 lbs.) potatoes
Cook about 30 min., or until potatoes are tender when pierced with a fork. Drain.

Dry potatoes by shaking pan over low heat. Mash or rice potatoes thoroughly. Set aside to cool completely.

Meanwhile, melt in a large, heavy skillet over low heat

1 to 1½ tablespoons butter

Cut into ¼- to ½-in. cubes

1 slice toasted bread

Put cubes into the skillet and toss until all sides are coated and browned. Set aside.

Bring to boiling in a large, heavy saucepan

2 qts. water

2 teaspoons salt

When potatoes are cooled, whip in until fluffy

1 egg, well beaten

and a mixture of

1 teaspoon salt

¼ teaspoon monosodium glutamate

½ teaspoon white pepper

Measure

⅔ to ¾ cup sifted flour

¼ cup cornstarch

Add the cornstarch and one-half the flour. Add enough of the remaining flour to make a soft dough. Break off pieces of the dough and shape into balls about 1 in. in diameter. Poke one of the bread cubes into the center of each ball.

Drop the dumplings into the boiling water. Cook only as many dumplings at one time as will lie uncrowded one layer deep. Cook about 5 min., or until dumplings rise to the surface of the water. Carefully remove with a slotted spoon and drain over the water a few seconds.

Put dumplings into a warm serving dish and serve with

Melted butter

Dumplings may be served with sauerkraut, meat or poultry. *About 18 dumplings*

Herb Dumplings with Chicken: Cook dumplings with stewed chicken. Serve hot from tureen.



Drop Noodles (Spätzle)

Bring to boiling in a 3- or 4-qt. saucepan

2 qts. water

2 teaspoons salt

Meanwhile, sift together and set aside

2½ cups sifted flour

1 teaspoon salt

Combine in a bowl and mix together

1 egg, slightly beaten

1 cup water

Gradually add flour mixture to egg mixture, stirring until smooth. (Batter should be very thick and break from a spoon instead of pouring in a continuous stream.) Spoon batter into the boiling water by ½ teaspoonfuls, dipping spoon into water each time. Cook only one layer of noodles at one time; do not crowd. After noodles rise to the surface, boil gently 5 to 8 min., or until tender when pressed against side of pan with spoon. Remove from water with slotted spoon, draining over water for a second, and place in a warm bowl.

Toss lightly with noodles

¼ cup butter, melted

Serve hot. *About 5 cups noodles*

Cottage Cheese Plum Dumplings (Pflaumenknödel aus Topfenteig)

Force through a food mill or sieve into a bowl

½ lb. (about 1 cup, firmly packed)

dry cottage cheese

Sift together and set aside

1 cup sifted flour

¼ teaspoon salt

Prepare and set aside

3 cups (about 3 slices) soft bread crumbs

Cream until softened

2 tablespoons butter

Add in thirds, beating well after each addition

2 eggs, well beaten

Blend in the cottage cheese and the bread crumbs. Add the dry ingredients, beating thoroughly. Set in refrigerator 1 hr.

Meanwhile, rinse, cut almost into halves and remove pits from

4 small blue plums

Set out

4 cubes of loaf sugar

Insert one of the cubes of sugar into each plum.

When dough is chilled, divide into four portions. Shape one portion of the dough around each plum, being sure the plum is completely sealed in.

Heat to boiling in a large, heavy saucepan

2 qts. water

Carefully drop the dumplings into the boiling water. Cook about 10 min., or until dumplings rise to the surface. Remove carefully with a slotted spoon and serve with

Vanilla Sauce (page 49)

4 servings

Steamed Sweet Dumplings (Dampfnudeln)

Set out a heavy 10-in. skillet having a tight-fitting cover.

Scald (page 5)

½ cup milk

Meanwhile, soften

½ pkg. (1 teaspoon) active dry yeast

in

2 tablespoons warm water, 110°F to 115°F (Or if using compressed yeast, soften ½ cake in 2 tablespoons lukewarm water, 80°F to 85°F.)

Let stand 5 to 10 min.

Meanwhile, put into a large bowl

¼ cup butter

⅓ cup sugar

¼ teaspoon salt

Immediately pour scalded milk over ingredients in bowl. When lukewarm, blend in, beating until smooth

1 cup sifted flour

Stir softened yeast and add, mixing well.

Measure

2 to 2½ cups sifted flour

Add about one-half the flour to the yeast mixture and beat until very smooth. Beat in

2 eggs, well beaten



Then beat in enough of the remaining flour to make a soft dough. Turn dough onto a lightly floured surface and let rest 5 to 10 min.

Knead (page 6). Form dough into a large ball and place in a greased deep bowl. Turn dough to bring greased surface to top. Cover with waxed paper and a towel and let stand in warm place (about 80°F) until dough is doubled.

Punch down and turn dough out onto lightly floured surface. Shape dough into balls about 1 in. in diameter. Cover with waxed paper and a towel and let rise on rolling surface until balls are doubled.



Vanilla Sauce (Vanillesosse)

▲ Base Recipe

Sift together into the top of a double boiler

1 cup sugar

2 tablespoons cornstarch

¼ teaspoon salt

Add, stirring well

2 cups boiling water

Stirring gently and constantly, bring mixture rapidly to boiling over direct heat and cook for 3 min. Place over simmering water. Cover and cook about 12 min., stirring three or four times. Vigorously stir about 3 tablespoons of the hot mixture into

1 egg yolk, slightly beaten

Immediately blend into mixture in double boiler. Cook over simmering water 3 to 5 min. Stir slowly to keep mixture cooking evenly. Remove from heat and blend in

¼ cup butter

2 teaspoons vanilla extract

¼ teaspoon nutmeg

About 2 cups sauce

—Wine Sauce (Chauveau Creme)

Follow △ Recipe. Omit nutmeg. Cool sauce and add gradually, stirring in, ½ cup **white wine**.

Put into the skillet

1½ cups milk

1 tablespoon butter

1 tablespoon sugar

Put about eight of the balls into the skillet. Do not set them too close together. Cover and cook over high heat until steam appears. Reduce heat and cook 30 min., or until steaming stops. Do not remove cover during cooking! Carefully remove dumplings with a slotted spoon to serving dishes and serve with

Cherry Sauce or Wine Sauce

(on this page)

About 24 dumplings

Cherry Sauce (Kirschosse)

The wine-like flavor of cherry in a spicy sauce.

Cook 5 min. in a covered saucepan

2½ cups (No. 2 can) pitted red

sour cherries

2 whole cloves

2-in. piece stick cinnamon

Remove from heat; take out and discard cinnamon and cloves. Pour through a sieve or food mill placed over a saucepan. Force cherries through and set aside.

Mix thoroughly in a small bowl

4 teaspoons sugar

4 teaspoons cornstarch

¼ teaspoon salt

Stir in, in order, until mixture is smooth

4 teaspoons cold water

3½ tablespoons corn sirup

Add gradually, stirring into hot cherry mixture. Bring rapidly to boiling, stirring gently 3 min.

Remove from heat and blend in

4 teaspoons butter

1½ teaspoons lemon juice

¼ teaspoon almond extract

1 drop red food coloring

Serve hot with **Steamed Sweet Dumplings** (page 48).

About 1½ cups sauce

Karlsplatz in Vienna



Tortes & Desserts

Every person in Central Europe seems to be born with at least one very sweet tooth, and to satisfy it German and Austrian homemakers have developed an astonishing variety of rich desserts. Tortes and strudels abound in both countries. Whipped cream, flavored with liqueur or other essence, is a popular dessert in Vienna. Even desserts that require only the simplest ingredients acquire distinction when prepared in the German and Viennese manner.

Blitz Torte (Blitztorte)

Prepare (page 6) two 8-in. round layer cake pans.

Prepare and chill

Creamy Vanilla Filling (page 55)

Prepare and set aside

**½ cup (about 3 oz.) blanched
(page 4), slivered almonds**

Mix together and set aside

1 tablespoon sugar

½ teaspoon cinnamon

Sift together and set aside

1 cup sifted cake flour

1 teaspoon baking powder

½ teaspoon salt

Cream together until butter is softened

½ cup butter

1 teaspoon vanilla extract

Add gradually, creaming until fluffy after each addition

½ cup sugar

Add in thirds, beating well after each addition

4 egg yolks, well beaten

Measure

3 tablespoons milk

Mixing only until well blended after each addition, alternately add dry ingredients and milk to creamed mixture, beginning and ending with dry ingredients.

Turn batter into pans, spreading to edges.

Beat until frothy

4 egg whites

Add gradually, beating well after each addition

¾ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Carefully spread one-half of meringue over batter in each pan. Sprinkle each layer with half of the slivered almonds and half of the sugar-cinnamon mixture.

Bake at 325°F 1 hr., or until meringue is delicately browned. Cool torte layers in pans on cooling racks.

After cooling, loosen sides with a spatula. Remove one torte layer from pan, peel off waxed paper and place layer, meringue side up, on a serving plate. Spread with all the filling. Remove second layer from pan, peel off waxed paper and place, meringue side up, on top of filling.

About 10 servings

Meringue Torte (Schaumtorte)

Grease bottoms only of two 9-in. round layer cake pans with removable bottoms, or line two 9-in. round layer cake pans with unglazed paper cut to fit pan bottoms.

Beat until frothy

6 egg whites

Add and beat slightly

2 teaspoons vinegar

1 teaspoon vanilla extract

½ teaspoon almond extract

¼ teaspoon salt

Add gradually, beating well after each addition
2 cups sugar

Continue beating until stiff (but not dry) peaks are formed and egg whites do not slide when bowl is partially inverted. Turn meringue into the pans and spread evenly to edges.

Bake at 300°F 40 min. Turn off oven and open oven door about 1 or 2 in. Allow torte layers to dry out in oven 30 min. with door partially open. Completely cool torte layers on cooling racks before removing from pans. Remove from pans as directed (page 6) for torte layers. (It is likely that top surface may become slightly cracked when torte is being removed from pans.)

Just before serving, prepare

Sweetened Whipped Cream

(three-fourths recipe, page 55)

(If desired, sweetened berries or other fruit may be folded into the whipped cream.) Place one torte layer on a serving plate. Spread the whipped cream evenly over it. Top with second torte layer. Fresh berries arranged on the plate around the torte make an attractive dessert.

12 servings

Walnut Torte (Walnusstorte)

Set out a 7-in. spring-form pan.

Grate (page 5)

1 cup (about 3½ oz.) walnuts
(about 1¾ cups, grated)

Thoroughly mix walnuts with

1 cup fine, dry bread crumbs (about 3 slices bread)

Turn onto a piece of waxed paper. With a knife divide into four portions and set aside.

Beat until very thick and lemon-colored

5 egg yolks

½ cup sugar

Beat in with final few strokes

2 tablespoons rum

Set egg yolk mixture aside.

Using clean beater, beat until frothy

5 egg whites

Add gradually, beating well after each addition

½ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently spread egg yolk mixture over beaten egg whites. Spoon one portion of the walnut-bread crumb mixture over egg mixture and gently fold (page 00) with a few strokes until batter is only *partially* blended. Repeat with second and then third portions of walnut-crumb mixture. Spoon remaining portion over batter and gently fold *just* until blended. *Do not overmix!* Gently turn batter into pan and spread to edges.

Bake at 350°F 40 to 45 min., or until torte tests done (page 6). Set torte on cooling rack. Cool in pan 15 min. Remove the sides from the bottom of the pan and, if desired, cut away torte from pan bottom. Return torte to cooling rack to cool completely.

Meanwhile, prepare

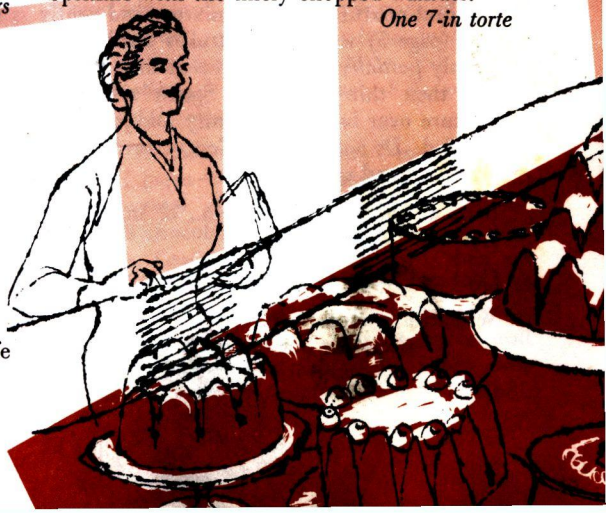
Creamy Rum Filling (page 55)

Chop finely and set aside

½ cup (2 oz.) walnuts

When torte is completely cooled, split into two layers. Place bottom half on a serving plate, cut side up. Spread with about one half of the filling. Cover with second layer, cut side down. Spread remaining filling over top of torte. Sprinkle with the finely chopped walnuts.

One 7-in torte



Hazelnut Torte (Haselnusstorte)

▲ Base Recipe

Grease bottoms of two 9-in. round layer cake pans with removable bottoms or prepare (page 6) two 9-in. round layer cake pans.

Grate (page 5)

1½ cups (about ½ lb.) hazelnuts
(about 4⅓ cups, grated)

Sift together

½ cup sifted flour

½ teaspoon concentrated soluble coffee

½ teaspoon cocoa or Dutch process cocoa

Thoroughly blend hazelnuts with flour mixture. Turn onto a piece of waxed paper and with a spatula mark into four portions; set aside.

Combine and beat until very thick and lemon-colored

6 egg yolks

½ cup sugar

1 teaspoon grated lemon peel
(page 4)

1 teaspoon rum

½ teaspoon vanilla extract

Set egg-yolk mixture aside.

Using clean beater, beat until frothy

6 egg whites

Add gradually to egg whites, beating well after each addition

½ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when the bowl is partially inverted.

Gently spread egg-yolk mixture over beaten egg whites. Spoon one portion of the flour-hazelnut mixture over egg mixture and gently fold (page 5) with a few strokes until batter is only *partially* blended. Repeat with second and then third portions. Spoon remaining mixture over batter and gently fold *just* until blended. *Do not overmix!* Gently turn batter into pans and spread to edges.

Bake at 350°F 25 to 30 min., or until torte layers test done (page 6).

Cool and remove from pans (page 6).

When torte is cooled, prepare

Hazelnut Butter-Cream Frosting
(page 54)

Cut one of the torte layers into halves forming 2 equal layers. Fill and frost all three torte layers (page 6), placing bottom side of split layer next to plate. Put in refrigerator until ready to serve.
12 to 16 servings

—Hazelnut Torte à la Glamour (Garnierte Haselnusstorte)

Follow ▲ Recipe for preparing and splitting torte layers. Grate ½ cup (about 2½ oz.) hazelnuts (about 1½ cups, grated). Set aside. Prepare **Butter-Cream Frosting** (page 54; using 7 egg yolks, ¾ cup plus 2 tablespoons sugar, ¾ teaspoon cornstarch, ¾ cup plus 2 tablespoons cream, and 1½ cups butter). Remove and reserve 1 cup of the frosting. Blend the grated nuts into the remaining frosting; fill and frost torte layers (page 6). Force some of the remaining frosting through a pastry bag and a No. 1 star tube to make a border around outer edge of top layer. Using a No. 26 decorating tube and remaining frosting, pipe a zigzag decoration from center to border; allow one decoration for each serving. Use No. 26 decorating tube to form rosettes around base.

Chocolate Torte (Schokoladentorte)

▲ Base Recipe

Prepare (page 6) three 9-in. round layer cake pans.

Blanch (page 4) and grate

½ lb. almonds (about 3½ cups, grated)

Sift together

1¼ cups cocoa

1 teaspoon cinnamon

Mix almonds and cocoa mixture together. Turn onto a piece of waxed paper. Using a spatula, mark into four portions, and set aside.

Cream together until butter is soft and fluffy

1 cup unsalted butter

1½ teaspoons vanilla extract

Add gradually, creaming until fluffy after each addition

¾ cup sugar

Add one at a time, beating until well blended and fluffy after each addition

8 egg yolks, unbeaten



**Picture-Pretty
Chocolate
Torte and
Hazelnut Torte
à la Glamour**



Beat an additional 2 min. after addition of last yolk. Set mixture aside.

Using clean beater, beat until frothy

8 egg whites

Add gradually, beating well after each addition
 $\frac{3}{4}$ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when the bowl is partially inverted.

Gently spread beaten egg whites over egg-yolk mixture. Sprinkle one portion of the cocoa mixture over egg whites; gently fold (page 5) with a few strokes until batter is only *partially* blended. Repeat with second and then third portions. Spoon remaining mixture over batter and gently fold until *just* blended. *Do not overmix!* Gently turn batter into pans and spread to edges.

Bake at 350°F 30 to 35 min., or until torte layers test done (page 6).

Cool; remove from pans as directed (page 6). When completely cooled, fill and frost torte layers (page 6) with

**Chocolate-Mocha Butter-Cream
Frosting (page 54)**

Place in refrigerator until ready to serve.

12 to 16 servings

Note: Butter-Cream Frosting (page 54) or any variation except the Hazelnut may be used.

—Picture-Pretty Chocolate Torte

Follow Δ Recipe for baking and frosting torte layers. Cover sides of torte with **chocolate shot**. Set Chocolate Rolls radiating from center (but allowing a space at center) slightly over edge around entire top surface of frosted torte. Break several of the Rolls into pieces and scatter over center of torte. Sift **Vanilla Confectioners' Sugar** (page 55) over the broken chocolate.

For Chocolate Rolls—Mark 3-in. squares on waxed paper on baking sheet. Melt (page 5) **semi-sweet chocolate**. Spread 1 teaspoon melted chocolate within borders of each 3-in. square. Cool at room temperature, then set in refrigerator to harden. To roll, set out at room temperature for a few minutes. As chocolate softens and becomes pliable, roll it by slowly folding the waxed paper over itself, loosening chocolate as you roll it. Chill.

Butter-Cream Frosting (Buttercreme Glasur)

▲ Base Recipe

In top of a double boiler, beat until thick and lemon-colored

6 egg yolks

Add gradually, beating constantly, a mixture of

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ teaspoon cornstarch

Add gradually and stir until well blended

$\frac{3}{4}$ cup cream

Set over simmering water and cook, stirring constantly, until thickened (about 17 min.).

Remove from heat and stir in

2 teaspoons vanilla extract

Cover, cool slightly; set in refrigerator to chill. When mixture is chilled, put into a large mixer bowl

$1\frac{1}{2}$ cups firm, unsalted butter

Beginning with medium and as soon as possible increasing to high speed of an electric mixer, beat until butter is fluffy. Gradually add the chilled mixture to the creamed butter, beating after each addition just until blended. If necessary, set frosting over ice and water until firm enough to spread. If frosting should curdle, beat again until just smooth.

This frosting may be prepared, tightly covered, and placed in refrigerator until ready to use. It will keep several days. Beat just until smooth before using.

*About $3\frac{1}{2}$ cups frosting or
enough to frost sides and tops
of three 9-in. round torte layers*

—Hazelnut Butter- Cream Frosting (Haselnuss-Buttercreme Glasur)

Grate $\frac{1}{2}$ cup (about $2\frac{1}{2}$ oz.) **hazelnuts** (about $1\frac{1}{2}$ cups, grated). Follow Δ Recipe; blend the grated nuts into the frosting after blending in the egg-yolk mixture.

—Mocha Butter-Cream Frosting (Mokka-Buttercreme Glasur)

Put $1\frac{3}{4}$ teaspoons **concentrated soluble coffee** in a small cup or bowl; add 1 teaspoon boiling **water** and stir until coffee is dissolved. Set aside to cool. Follow Δ Recipe; omit vanilla extract. Blend cooled coffee into the butter.

—Chocolate-Mocha Butter-Cream Frosting (Schokoladen-Mokka-Buttercreme Glasur)

Melt (page 5) and set aside to cool $1\frac{1}{2}$ sq. ($1\frac{1}{2}$ oz.) **chocolate**. Follow recipe for Mocha Butter-Cream Frosting; gradually blend cooled chocolate into the whipped butter after addition of coffee.

—Rum Butter-Cream Frosting (Rum-Buttercreme Glasur)

Follow recipe for Mocha Butter-Cream Frosting. Whip $1\frac{1}{2}$ teaspoons **rum extract** with the butter.

Dark Chocolate Frosting (Schokoladenglasur)

Melt (page 5) together and stir until smooth

4 sq. (4 oz.) chocolate

3 tablespoons butter

Remove from heat and add

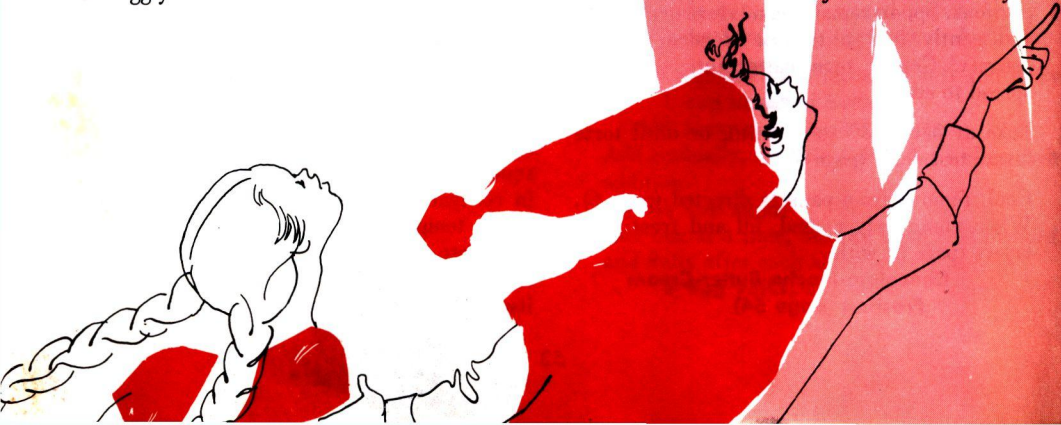
$2\frac{1}{4}$ cups sifted confectioners' sugar

$\frac{1}{2}$ cup top milk or cream

1 teaspoon vanilla extract

Beat until of spreading consistency.

*Enough to frost sides and tops
of two 9-in. cake layers*



Sweetened Whipped Cream (Schlagsahne)

▲ Base Recipe

Place a rotary beater and a 1-qt. bowl in refrigerator to chill.

Using chilled bowl and beater, beat until cream stands in peaks when beater is slowly lifted upright

1 cup chilled whipping cream

Beat into whipped cream with final few strokes until blended

¼ cup sifted confectioners' sugar

1 teaspoon vanilla extract

Set in refrigerator if not used immediately.

About 2 cups whipped cream

—Rum Whipped Cream (Schlagsahne mit Rum)

Follow △ Recipe. Substitute 1 to 1½ tablespoons **rum** for vanilla extract.

Vanilla Confectioners' Sugar (Vanillezucker)

Set out a 1- to 2-qt. container having a tight-fitting cover. Fill with

Confectioners' sugar

Remove from air-tight tube, wipe with a clean, damp cloth and dry

1 vanilla bean, about 9 in. long

Cut vanilla bean into quarters lengthwise; cut quarters crosswise into thirds. Poke pieces of vanilla bean down into the sugar at irregular intervals. Cover container tightly and store on pantry shelf.

Use on cookies, cakes, tortes, rolled pancakes or wherever a sprinkling of confectioners' sugar is desired.

Note: The longer sugar stands, the richer will be the vanilla flavor. If tightly covered, sugar may be stored for several months. When necessary, add more sugar to jar. Replace vanilla bean when aroma is gone.

Creamy Rum Filling (Rahmcreme mit Rum)

Set out

1½ cups cream

Scald (page 5) 1 cup of the cream; reserve remainder.

Meanwhile, sift together into a small saucepan

⅓ to ½ cup sugar

2½ tablespoons flour

¼ teaspoon salt

Blend in the reserved cream; add gradually and stir in the scalded cream. Bring rapidly to boiling over direct heat, stirring gently and constantly; cook 3 min. Remove from heat.

Wash the double-boiler top to remove scum; pour cream mixture into it and place over simmering water. Cover and cook about 5 to 7 min., stirring three or four times.

Vigorously stir about 3 tablespoons of the hot filling into

3 egg yolks, slightly beaten

Immediately blend into filling mixture in the double boiler. Cook over simmering water 3 to 5 min., stirring slowly and constantly to keep mixture cooking evenly.

Remove from heat and blend in

2 tablespoons rum

1 tablespoon butter

Cover, cool slightly and chill in refrigerator.

About 1½ cups filling

—Creamy Vanilla Filling (Rahmcreme mit Vanille)

Follow △ Recipe. Substitute 2 teaspoons **vanilla extract** and ¼ teaspoon **almond extract** for rum.



Turban Cake (Napfkuchen)

▲ Base Recipe

Butter a 2-qt. fluted tube mold.

Sift together and set aside

2¼ cups sifted flour

2¼ teaspoons baking powder

Cream together until butter is softened

½ cup butter

1 tablespoon grated lemon peel
(page 4)

1 teaspoon vanilla extract

Add gradually, creaming until fluffy after each addition

½ cup sugar

Add in thirds, beating well after each addition

4 egg yolks, well beaten

Measure

¾ cup milk

Beating only until smooth after each addition, alternately add dry ingredients in fourths, milk in thirds to creamed mixture. Finally beat only until smooth (do not overbeat).

Using clean beaters, beat until frothy

4 egg whites

Add gradually, beating well after each addition

½ cup sugar

Beat until rounded peaks are formed. Gently fold (page 5) beaten egg whites into the batter. Turn batter into the mold.

Bake at 350°F 40 to 45 min., or until cake tests done (page 6).

Invert pan on tube end and let cake hang in pan 1 hr. If cake is higher than tube, invert between two cooling racks so top of cake does not touch any surface.

Remove from pan by running a paring knife or small spatula carefully around tube and around edge of cake. Serve slightly warm, if desired.

Sprinkle cake generously with

Vanilla Confectioners' Sugar
(page 55)

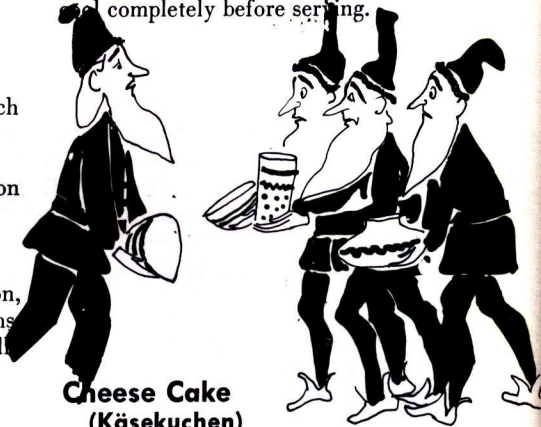
8 to 10 servings

—Poppy Seed Cake (Napfkuchen mit Mohn)

Follow △ Recipe. Set out ½ cup (about 1½ oz.) freshly ground **poppy seeds** (page 4). Just before first addition of dry ingredients, blend in the poppy seeds.

—Chocolate-Glazed Cake (Napfkuchen mit Schokoladenglasur)

Follow △ Recipe. Partially melt over simmering water, being careful not to overheat, ¼ lb. **semi-sweet candymaking chocolate** for dipping and ¼ cup **butter**. Remove from the simmering water and stir until chocolate is completely melted. Quickly spread over the cake while mixture is still warm. Let chocolate set completely before serving.



**Cheese Cake
(Käsekuchen)**

(See center color photo)

Set out a 9-in. spring-form pan.

For Crust—Sift together into a bowl

1 cup sifted flour

2 tablespoons sugar

¼ teaspoon salt

Make a well in center of flour, and in well work to a creamy mixture

¼ cup softened butter

1 egg, slightly beaten

Quickly and thoroughly mix with the flour. Shape dough into ball and wrap in waxed paper. Set in refrigerator to chill about 2 hrs.

Put dough out on lightly floured surface and flatten. Roll from center to edge into a round about ½ in. thick. With a knife or spatula, loosen pastry from surface whenever sticking occurs; lift pastry slightly and sprinkle flour under it.

With spatula, loosen pastry from board and fold it in half, then in quarters. Gently lay it in pan and unfold pastry without stretching, fitting it to bottom of pan only.

Bake at 450°F 10 min.

Set aside on cooling rack to cool.

For Filling—Grate (page 5) and set aside
2¼ cups (about 12 oz.) blanched almonds (page 4); about 5½ cups, grated)

Set aside to drain thoroughly, contents of

1 No. 2 can pitted red sour cherries

Force through a sieve or food mill into a bowl and set aside

1 lb. (2 cups) dry cottage cheese

Cream together until butter is softened

1 cup butter

2 teaspoons grated lemon peel (page 4)

Add gradually, creaming until fluffy after each addition

1 cup sugar

Beat until thick and lemon-colored

7 egg yolks

Add the beaten egg yolks in thirds to the creamed mixture, beating thoroughly after each addition. Beat in the cheese and the grated almonds. Set aside.

Lightly butter the sides of the spring-form pan.

Using clean beater, beat until frothy

7 egg whites

Add gradually, beating well after each addition

¾ cup sugar

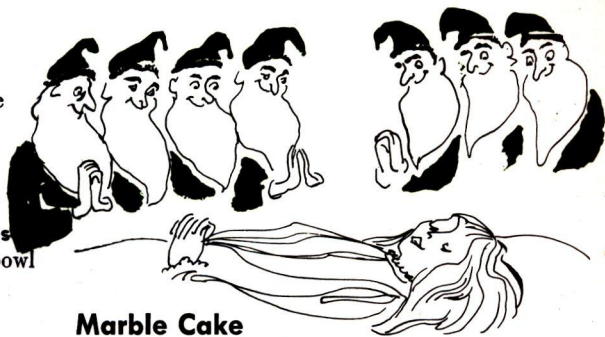
Continue beating until rounded peaks are formed. Gently fold into the cheese mixture.

Arrange the well-drained cherries in an even layer over the cooled crust. Gently turn the cheese mixture into the pan; spread evenly.

Bake at 300°F about 1 hr. and 30 min. Let stand in oven 1 hr. longer. Remove to cooling rack to cool completely (about 4 hrs.). Set in refrigerator to chill.

Carefully run a spatula around inside of pan from top to bottom to loosen cake. Remove sides of pan. If desired sprinkle edges of Cheese Cake with sifted **confectioners' sugar**.

About 16 servings



Marble Cake (Marmorkuchen)

Prepare (page 6) two 9-in. round layer cake pans.

Sift together and set aside

3½ cups sifted cake flour

1 tablespoon baking powder

½ teaspoon salt

Cream together until butter is softened

1 cup butter

1 teaspoon almond extract

Add gradually, creaming until fluffy after each addition

1½ cups sugar

Add in thirds, beating thoroughly after each addition

4 eggs, well beaten

Measure

1 cup milk

Beating only until smooth after each addition, alternately add dry ingredients in fourths, milk in thirds, to creamed mixture. Finally beat only until smooth (do not overbeat). Divide the batter into two equal portions and turn one portion into the two prepared cake pans.

Blend together thoroughly

¼ cup sugar

¼ cup cocoa

3 tablespoons rum

Gently blend cocoa mixture into remaining batter. Turn one-half of the chocolate batter over the yellow batter in each pan. With a spatula, gently lift yellow batter through chocolate batter to produce marbled effect, but do not overblend.

Bake at 350°F 35 to 40 min., or until cake tests done (page 6). Cool and remove from pans as directed (page 6).

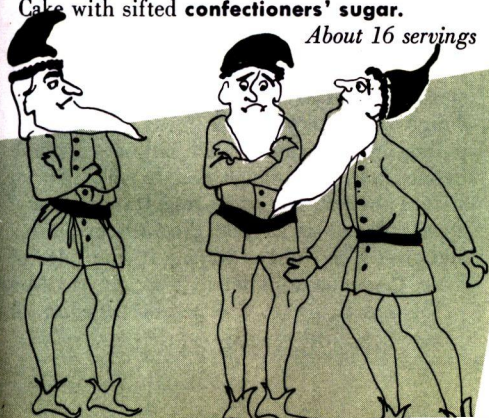
When cake is cooled, prepare

Creamy Rum Filling (page 55)

Dark Chocolate Frosting (page 54)

Fill and frost as directed (page 6).

One 9-inch round layer cake





Apple Strudel (Apfelstrudel)

Generously butter 2 baking sheets.

For Strudel Dough—Put into a large bowl and make a well in center

3 cups sifted flour

½ teaspoon salt

Add and mix well

1 egg, beaten

1 tablespoon cooking oil

Stirring constantly to keep mixture a smooth paste, add gradually

1 cup lukewarm (80°F to 85°F) water

Mix until a soft dough is formed (the dough will be sticky). Turn dough out onto a lightly floured pastry board. Hold dough high above board and hit it hard against the board about 100 to 125 times, or until the dough is smooth and elastic and leaves the board easily. (After 15 or 20 times it will no longer stick.)

Knead (page 6) slightly and pat into a round. Lightly brush top of dough with

Cooking oil (not olive oil)

Cover dough with an inverted bowl and allow it to rest 30 min.

Meanwhile, see filling recipe; prepare apples, bread crumbs, nuts and sugar mixture.

Melt

1 cup butter

Set aside to cool.

Cover a table (about 48x30 in.) with a clean cloth, allowing cloth to hang down, and sprinkle with approximately

½ cup flour (most in center of cloth)

Place dough on center of cloth and roll into a 12-in. square. If necessary, sprinkle more flour under dough so it does not stick. Keep dough square. Using a soft brush, lightly brush off any flour on top and brush top with

Cooking oil (not olive oil)

(The oil aids in preventing formation of holes during stretching.)

With palms of hands down, reach under the dough to its center (dough will rest on backs of hands) and lift slightly, being careful not to tear dough. To stretch dough, gently and steadily pull arms in opposite directions. Lower dough to table as you walk slowly around table, pulling one side and another, but not too much in one place. Keep dough close to table. (Dough should not have any torn spots. If some should appear, do not try to patch them.) Keep pulling and stretching dough, draping it over edge of table. Continue until dough is as thin as tissue paper and hangs over edges of table on all

sides. With kitchen shears, trim off thick outer edges. Allow stretched dough to dry 10 min. Avoid drying too long as it becomes brittle.

Drizzle dough with about $\frac{1}{4}$ cup of the cooled melted butter. Sprinkle the bread crumbs over dough as directed in recipe for filling. Cover dough with remaining ingredients for the filling.

For Rolling and Baking—Fold overhanging dough on three sides over the filling. Drizzle filling with $\frac{1}{2}$ cup of the cooled melted butter. Beginning at narrow folded end of dough, grasp the cloth with both hands, holding it taut; slowly lift cloth and roll dough over filling. Pull cloth toward you; again lift cloth and, holding it taut, slowly and loosely roll dough. Cut Strudel into halves, and lifting each half on cloth, gently roll onto the baking sheets. Brush off excess flour from the roll; cut off ends of roll. Brush top and sides of Strudel with some of the melted butter.

Bake at 350°F 35 to 45 min., or until Strudel is golden brown. Baste and brush about 4 times during baking with melted butter. When Strudel makes a crackly sound on touching it is done. (Strudel should not be smooth.)

Remove to cooling rack; cool slightly. Sift over top of Strudel

Confectioners' sugar or Vanilla

Confectioners' Sugar (page 55)

Remove to a cutting board. Cut Strudel into 2-in. slices and serve warm with

Sweetened Whipped Cream
(page 55)

12 slices

Apple Strudel: With palms of hands down, gently stretch dough until it is as thin as paper.

For Filling—Wash, quarter, core and pare
4 medium-size (about $1\frac{1}{2}$ lbs.)
cooking apples

Cut apples into slices about $\frac{1}{8}$ in. thick and put into a bowl with

2 tablespoons vanilla extract

2 tablespoons brown sugar

Toss lightly to coat slices evenly. Set aside for at least 30 min., tossing occasionally.

Mix together

2 tablespoons sugar

$1\frac{1}{2}$ teaspoons cinnamon

$\frac{1}{2}$ teaspoon allspice

Blend in and set aside

2 tablespoons brown sugar

Chop finely and set aside

1 cup (about 4 oz.) walnuts

Grate (page 4) and set aside

2 teaspoons grated lemon peel

Heat a skillet over medium heat. Add and melt quickly

2 tablespoons butter

Toss in the butter until browned and thoroughly coated

$\frac{3}{4}$ cup (about 2 slices) fine dry
bread crumbs

Sprinkle the bread crumbs evenly over one-half the stretched and slightly dry dough.

Drain the apples and cover crumbs evenly with the slices. Sprinkle lemon peel over apples. Toss evenly over apples the nuts and

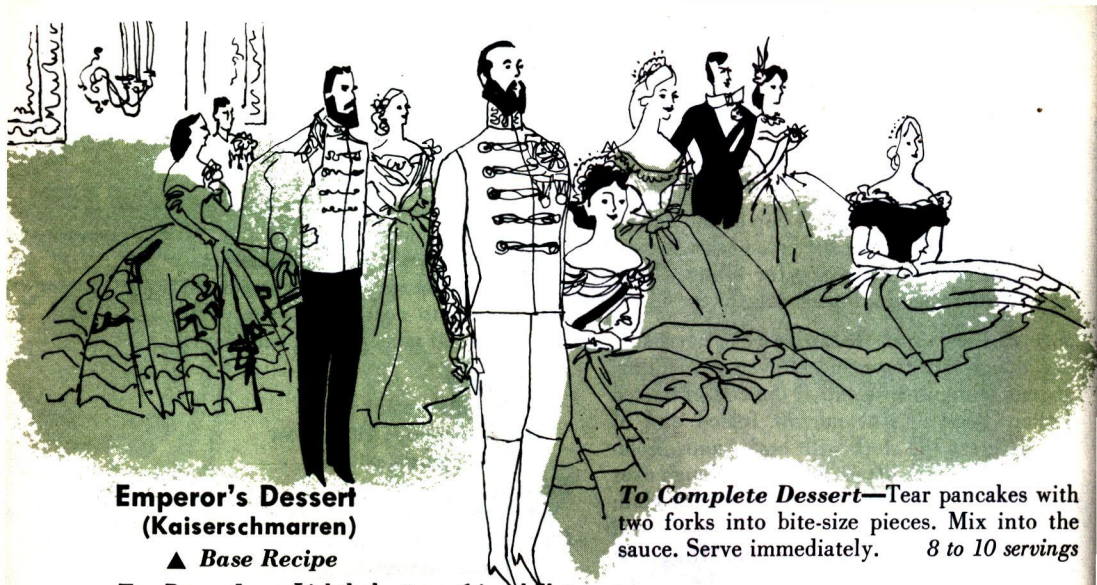
2 tablespoons dark seedless raisins

3 tablespoons currants

Sprinkle sugar mixture over nuts and fruit. Drizzle mixture with melted butter.

Cover one half of the dough with apple filling; fold in edges on three sides; carefully roll strudel.





Emperor's Dessert (Kaiserschmarren)

▲ Base Recipe

For Pancakes—Lightly butter a 6-in. skillet.

Melt and set aside

2 tablespoons butter

Sift together into a bowl and set aside

1 cup sifted flour

¼ cup sugar

¼ teaspoon salt

Beat until thick and piled softly

3 eggs

Beat in the melted butter and

1 cup milk

Combine egg mixture with dry ingredients and beat with rotary beater until smooth.

Heat skillet moderately hot. Pour in just enough batter to cover bottom. Immediately tilt skillet back and forth to spread batter thinly and evenly.

Cook over medium heat until light brown on bottom and firm to touch on top. Loosen edge with spatula. Turn and brown second side. It should be unnecessary to grease skillet for each pancake.

As each pancake is cooked, transfer to a hot platter. When all are cooked, set platter in warm oven to keep pancakes warm.

For Sauce—Melt over low heat in a saucepan

¾ cup butter

Stir in

½ cup golden raisins

½ teaspoon cinnamon

Add and mix very lightly

1 cup sugar

Do not stir sugar too much. It should not be dissolved in the butter.

To Complete Dessert—Tear pancakes with two forks into bite-size pieces. Mix into the sauce. Serve immediately. *8 to 10 servings*

—Emperor's Dessert with Nuts (Kaiserschmarren mit Nüssen)

Follow ▲ Recipe. Stir into the sauce with the raisins ½ cup (about 1½ oz.) chopped **walnuts, black walnuts, or pecans.**

Apple Pancakes (Apfelpfannkuchen)

(See center color photo)

Set out a 10-in. skillet.

Wash, quarter, core and pare

3 small firm cooking apples (about 2½ cups, sliced)

Thinly slice the apples. Heat in the skillet over low heat

¼ cup butter

Add apple slices, cover and cook over medium heat until apples are almost tender, moving and turning slices with a spoon several times during cooking. When apple slices are almost tender, sprinkle over them and gently blend in a mixture of

2 tablespoons sugar

1 teaspoon cinnamon

Continue cooking, uncovered, until apples are just tender. Turn apple mixture into a bowl and set aside to keep warm.

Sift together into a bowl and set aside

½ cup sifted flour

1 tablespoon sugar

¼ teaspoon salt

Beat until thick and piled softly

4 eggs

Beat in

½ cup milk

Combine egg mixture with dry ingredients and beat with rotary beater until smooth. Set aside.

Set out

6 tablespoons butter

Add 2 tablespoons of the butter to the skillet and heat until moderately hot.

Spoon in enough batter to cover bottom of skillet. Spoon about one-third of apple mixture evenly over batter. Spoon in more batter, to just cover apples. Cook pancake over medium heat until golden brown on bottom. Loosen edges with spatula. Carefully turn and brown other side.

When pancake is cooked, remove skillet from heat and brush pancake generously with

Melted butter

Roll up pancake and transfer to a warm platter. Sift over top

Confectioners' sugar

Keep pancake hot. Repeat procedure twice for remaining batter.

3 Apple Pancakes

**Rice and Apple Pudding
(Reisauflauf mit Äpfeln)**

A 2-qt. baking dish will be needed.

Put into the top of a double boiler

3 cups milk

½ cup rice

¼ teaspoon salt

(The Rice Industry no longer considers it necessary to wash rice before cooking.)

Cover and cook over simmering water 1¾ to 2 hrs., or until rice is entirely soft when a kernel is pressed between fingers and the mixture is quite thick.

Butter the baking dish.

Just before rice is thick, cream together until butter is softened

½ cup butter

1 tablespoon grated lemon peel

(page 4)

Add gradually, creaming until fluffy after each addition

⅓ cup sugar

Blend in, in thirds, beating thoroughly after each addition

4 egg yolks, well beaten

Blend in the rice and

¼ cup dark seedless raisins

Set aside.

Wash, quarter, core and pare

3 medium-size apples

Cut into very thin slices. Set aside.

Beat until rounded peaks are formed

4 egg whites

Gently fold (page 5) beaten egg whites into the rice mixture. Turn one-half of the mixture into the greased baking dish. Arrange apples on top of rice mixture. Sprinkle with

1 to 2 tablespoons sugar (depending upon tartness of apples)

Turn remaining rice mixture into baking dish.

Bake at 325°F 60 to 65 min., or until lightly browned.

Sprinkle with

Confectioners' sugar

Serve warm.

6 to 8 servings



Farina Pudding (Griesauflauf)

▲ Base Recipe

Heat water for boiling water bath (page 5).
Butter a 2-qt. casserole.

Scald (page 5) in top of double boiler

2 cups milk

Add and stir in

2 tablespoons butter

1½ tablespoons grated lemon peel
(page 4)

¼ teaspoon salt

Add gradually, stirring constantly

⅓ cup farina

Cook over simmering water 20 min. or until thick, stirring constantly. Remove from simmering water and turn mixture into a medium-size bowl. Cool to lukewarm, stirring occasionally.

Beat until thick and lemon-colored

4 egg yolks

Blend into cooled mixture and set aside.

Beat until frothy

4 egg whites

Add gradually, beating well after each addition

¼ cup sugar

Continue to beat until rounded peaks are formed. Spread beaten whites over farina mixture and gently fold (page 5) together. Turn mixture into casserole.

Bake in boiling water bath at 325°F 1 hr. 35 min., or until surface is lightly browned and a silver knife inserted halfway between center and edge of casserole comes out clean.

Serve at once.

6 to 8 servings

—Farina Pudding with Apricots (Griesauflauf mit Aprikosen)

Follow ▲ Recipe. Before turning mixture into casserole, arrange over bottom of casserole ¼ lb. dried **apricots** which have been rinsed thoroughly, then soaked 1 hr. in 1 cup **hot water** and cooked about 40 min., or until plump and tender, in the same water.

Witches' Snow (Hexenschnee)

A 2-qt. mold will be needed.

Pour into a small cup or custard cup

¼ cup cold water

Sprinkle evenly over cold water

1 tablespoon (1 env.) unflavored gelatin

Let stand about 5 min. to soften. Meanwhile, mix in a large bowl

2 cups (1-lb. can) thick, sweetened applesauce

¾ cup sugar

½ cup apricot preserves

2 tablespoons rum

1 teaspoon lemon juice

Dissolve gelatin completely by placing over very hot water. Stir gelatin into applesauce mixture. Stir until sugar is completely dissolved.

Chill in refrigerator or in a pan of ice and water until mixture begins to gel (gets slightly thicker). (If mixture is placed over ice and water, stir frequently; if placed in refrigerator, stir occasionally.)

Meanwhile, lightly oil the mold with salad or cooking oil (not olive oil). Set aside to drain.

When mixture is of desired consistency, add

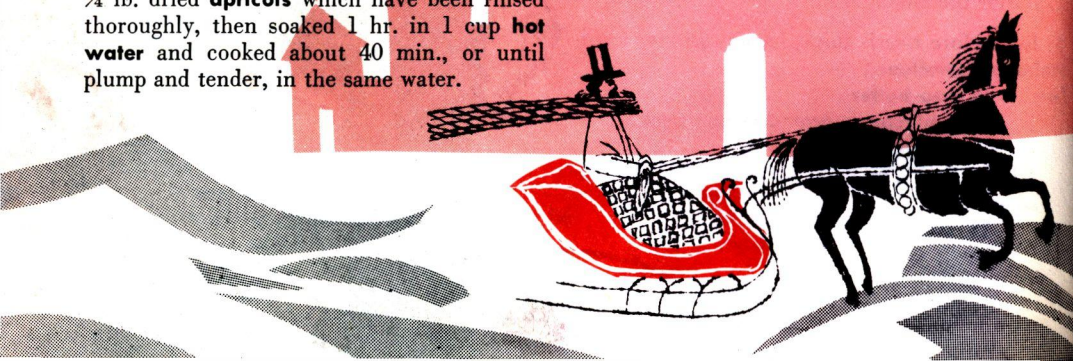
2 egg whites

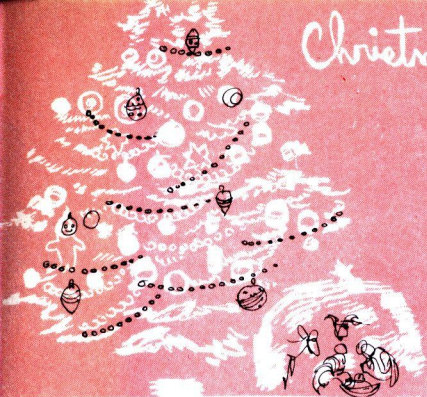
Beat with electric mixer or rotary beater until mixture is very thick and piles softly (about 14 min.). Turn into the mold.

Chill in refrigerator until firm (about 4½ hrs.).

When ready to serve, unmold (page 5) onto chilled serving plate. Garnish base of mold with any **fresh fruit** in season.

8 to 10 servings





Cookies

In addition to being the home of the Christmas tree, Germany is the home of many of the cookies which are associated by tradition with the cheerful festivities of our own Christmas seasons. Springerle and Pfefferküsse represent this group. Germany and Vienna have many other wonderful cookies, and one that truly defies description is the delicate chocolate-frosted Florentine.

Flaky Layers (Blätterteig Pastetchen)

Luscious cookies that separate into layer upon layer of tender, leaflike flakes. One cookie calls for more. For best results, be very sure all the ingredients are thoroughly chilled.

Wash and scrub with a vegetable brush

2 small (about ½ lb.) potatoes

Cook (page 37) about 30 min., or until tender when pierced with a fork. Drain. Dry potatoes by shaking pan over low heat. Set potatoes aside to cool completely.

Meanwhile, sift together into a bowl

2 cups sifted flour

¼ cup sifted confectioners' sugar

Cover tightly and set in refrigerator to chill.

Peel cold potatoes and force through a sieve or food mill. Measure 1 cup of the sieved potato. Remove flour mixture from refrigerator and add potato. Using a fork, gently mix together. Cut in with pastry blender or two knives until pieces are size of small peas

1 cup firm butter

Sprinkle gradually over mixture, a few drops at a time

1 teaspoon vanilla extract

Mix lightly with a fork after each addition. Dough should be crumbly. Shape into a ball, wrap in waxed paper, and chill in refrigerator several hours.

Set out two cookie sheets.

Remove dough from refrigerator and divide into two balls. Return one ball to refrigerator. Put other ball on a lightly floured surface. Roll dough ¼ in. thick. Cut out rounds with a cookie cutter 1¾ in. in diameter. Using a cookie cutter ¾ in. in diameter, cut out centers from one-half of the cookie rounds so that a ring shape is formed. Place rounds, rings, and centers on one of the cookie sheets.

Bake at 400°F 10 to 15 min.

With spatula, remove cookies to cooling racks. Cool completely.

Repeat above procedure for remainder of dough, using second cookie sheet.

When all the cookies are cooled, set out

Currant jelly (or another jelly)

Spread jelly thinly on cookie rounds. Top with rings. Fill centers of rings with a small amount of jelly. Top with centers.

About 2 doz. cookies

Florentines I

(Echte Florentiner)

▲ Base Recipe

These delicate, delicious cookies, favorites of old Vienna—so rich, so sweet, so full of fruit and nuts—are almost like candy!

Butter cookie sheets. Sprinkle lightly with flour; shake off excess flour.

Blanch (page 4), sliver and set aside

4 oz. (about $\frac{3}{4}$ cup) almonds
(about 1 cup, slivered)

Chop finely and set aside

3 oz. candied orange peel (about $\frac{1}{2}$ cup, chopped)

Sift together and set aside

$\frac{3}{4}$ cup sifted cake flour
 $\frac{1}{4}$ teaspoon salt

Rub through coarse sieve

$\frac{1}{3}$ cup firmly packed light brown sugar

Cream until softened

$\frac{1}{4}$ cup butter

Add sugar gradually, creaming until light and fluffy after each addition. Add gradually and beat in

2 tablespoons honey

2 tablespoons light corn sirup

1 tablespoon heavy cream

Add the almonds and chopped candied peel and mix well. Gradually add dry ingredients, blending thoroughly. Drop dough by level tablespoonfuls onto the cookie sheet and spread into 2-in. rounds. Leave at least 2 in. between them.

Bake at 350°F 7 min., or until cookies are delicately browned. The cookies will be about 3 in. in diameter with a slightly lacy appearance.

Cool on cookie sheets 2 to 3 min. (Cookies must be warm to be removed.) Carefully remove cookies with a spatula (they may stick slightly to pan); place flat side up on cooling racks to cool.

When cookies are cooled, heat over simmering water until chocolate is partially melted, being careful not to overheat

6 sq. (6 oz.) semi-sweet candymaking chocolate for dipping

6 tablespoons butter

Remove from simmering water and stir until chocolate is completely melted. Cool mixture to lukewarm.

Carefully spread about $1\frac{1}{2}$ teaspoons of chocolate mixture over flat side of each cookie, spreading to edges. Let stand until chocolate is set. *About 26 cookies*

—Florentines II

(Florentiner II)

Follow Δ Recipe. Decrease almonds to $1\frac{1}{2}$ oz. ($\frac{1}{4}$ cup) and grate (about $\frac{3}{4}$ cup, grated). Omit candied orange peel. Decrease flour to $\frac{1}{4}$ cup plus 2 tablespoons. Cream 2 tablespoons grated **lemon peel** (page 4) and $\frac{1}{2}$ teaspoon **almond extract** with butter. Blend in the grated almonds before addition of the dry ingredients. Leave at least 3 in. between rounds on cookie sheets. Bake at 350°F 8 min., or until cookies are golden brown. The cookies should be very thin, about 4 in. in diameter, and have a lacy appearance. Decrease chocolate to 5 sq. (5 oz.) and butter to 5 tablespoons. Spread about 2 teaspoons chocolate mixture on flat side of each cookie. *About 16 cookies*

Almond Wreaths

(Mandelkränzchen)

Set out cookie sheets.

Finely chop and set aside

1 cup ($5\frac{1}{2}$ oz.) blanched almonds
(page 4)

Measure and set aside

2 cups sifted flour

Cream until softened

$\frac{3}{4}$ cup butter

Add gradually, creaming until fluffy after each addition

$\frac{1}{4}$ cup sugar

Blend in, in thirds

1 egg, well beaten

Add the flour in fourths, blending well after each addition. Chill dough in refrigerator several hours.

Remove one-half the dough from refrigerator and turn onto a lightly floured surface. Roll $\frac{1}{4}$ in. thick. Cut rounds with a lightly floured $1\frac{1}{4}$ -in. round cookie cutter. Using a lightly floured $\frac{3}{4}$ -in. round cookie cutter, cut out centers of the cookies. Brush cookies lightly with

Egg yolk, slightly beaten



*Cinnamon Stars,
Hazelnut Balls,
Flaky Layers,
Florentines and
Lebkuchen,
Almond Wreaths,
Springerle,
Anise Drops and
Pfeffernüsse*

Sprinkle cookies with the chopped almonds. Carefully transfer to the cookie sheets.

Bake at 350°F 10 to 15 min.

With a spatula, carefully remove cookies to cooling rack.

Repeat above procedure for remainder of dough. *About 6 doz. cookies*

Hazelnut Balls (Haselnuss Bällchen)

Lightly grease cookie sheets.

Grate (page 5) and set aside

1½ cups (about 6 oz.) hazelnuts

Beat until frothy

2 egg whites

Add gradually, beating well after each addition

1 cup sugar

Beat until stiff (not dry) peaks are formed and egg whites do not slide when bowl is partially inverted.

Fold (page 5) the hazelnuts into the meringue mixture. Shape dough into balls about ½ in. in diameter. Place on the cookie sheets.

Bake at 300°F 25 min.

With a spatula, carefully remove cookies from cookie sheets to cooling racks.

About 4 doz. cookies

Cinnamon Stars (Zimtsterne)

Lightly grease and flour two cookie sheets. Shake off excess flour.

Grate (page 5) and set aside

2 cups (about ¾ lb.) unblanched almonds

Beat until stiff peaks are formed

3 egg whites

Add gradually, beating constantly

1 cup sifted confectioners' sugar

Beat egg white-sugar mixture for 5 min. with an electric mixer on medium speed. Blend in

1 teaspoon grated lemon peel

(page 4)

¾ teaspoon cinnamon

Set aside ½ cup of this meringue mixture and fold (page 5) almonds into remaining meringue mixture. Gently pat or roll out ⅜ in. thick on board sprinkled with confectioners' sugar. Lightly sprinkle the top of the dough with more confectioners' sugar. Cut out cookies with star-shaped cookie cutter dipped in confectioners' sugar. Carefully place stars on cookie sheets. Drop ½ teaspoon of the reserved meringue onto each cookie, drawing meringue out onto points of the star.

Bake at 325°F about 20 min.

With a spatula, immediately remove cookies from cookie sheets to cooling racks.

About 3 doz. cookies



Anise Cookies (Springerle)

A quaintly carved springerle rolling pin or mold, available in most department stores, gives these cookies an Old World charm.

Sift together and set aside

4½ cups sifted cake flour

1 teaspoon baking powder

Beat until thick and piled softly

4 eggs

(One-fourth teaspoon oil of anise added to the eggs at this time can be substituted for the anise seeds that are to be sprinkled on the cookie sheets.) Add gradually, beating until thoroughly mixed

3½ cups (1 lb.) sifted confectioners' sugar

4 teaspoons grated lemon peel
(page 4)

Beat in dry ingredients in fourths, mixing thoroughly. Chill dough in refrigerator until firm enough to handle easily (about 1 hr.).

Lightly grease cookie sheets and sprinkle with

Anise seeds

Roll dough ½ inch thick on lightly floured surface. Press lightly floured springerle rolling pin into dough, rolling carefully to make clear designs; or press mold down firmly. Brush surface gently with soft brush to remove excess flour. Cut cookies apart. With a spatula, gently lift them onto the cookie sheets. Cover with waxed paper and let them stand overnight.

Bake at 350°F 30 min., or until very slightly browned.

With a spatula, remove at once to cooling racks. When thoroughly cooled, store in a tightly covered jar for 1 or 2 weeks before using. (Storage period develops flavor and characteristic consistency. Cookies will keep for months.)

About 2½ doz. cookies



Peppernuts (Pfeffernüsse)

These spicy cookies are very hard when they are cooled. Store in tightly covered containers with a piece of apple.

Grease cookie sheets.

Grate (page 5)

½ cup (2½ oz.) blanched almonds
(page 4)

Sift together into a bowl

4 cups sifted flour

2 teaspoons cinnamon

½ teaspoon nutmeg

½ teaspoon allspice

½ teaspoon cloves

¼ teaspoon mace

¼ teaspoon salt

¼ teaspoon pepper

Stir in the almonds and set aside.

Chop and set aside

3 oz. candied citron (about ½ cup, chopped)

Beat until thick and piled softly

4 eggs

Add gradually, beating thoroughly after each addition

2 cups sugar

Add the flour-almond mixture in fourths, blending thoroughly after each addition. Mix in the citron. Turn about one-half the dough onto a lightly floured surface and roll ½ in. thick. Cut with a lightly floured 1-in. round cookie cutter. Transfer cookies to the cookie sheets.

Set out

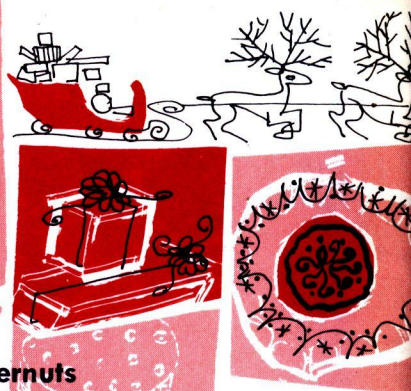
2¼ teaspoons brandy

Put a drop on the center of each cookie.

Bake at 350°F 15 to 20 min., or until cookies are lightly browned.

Remove to cooling racks, cool and store.

About 11 doz. cookies



Honey Cakes (Lebkuchen)

Grease a 15½x10½x1-in. pan.

Finely chop and set aside

¾ cup (about 4 oz.) unblanched almonds

2 oz. candied orange peel (about ⅓ cup, chopped)

2 oz. candied lemon peel (about ⅓ cup, chopped)

Sift together and set aside

3 cups sifted flour

¼ teaspoon baking soda

1 teaspoon cinnamon

½ teaspoon allspice

½ teaspoon nutmeg

½ teaspoon cloves

Beat until thick and piled softly

2 eggs

1 cup sugar

Beat in

½ cup honey

Gently fold in (page 5) the dry ingredients in fourths. Mix in the almonds and candied peel. Turn batter into pan, spreading to corners.

Bake at 350°F 25 to 30 min., or until a wooden pick or cake tester comes out clean when inserted in center. Set pan on cooling rack.

Meanwhile, blend together

⅓ cup sifted confectioners' sugar

1 tablespoon water

1 teaspoon lemon juice

When Lebkuchen is slightly cooled, spread mixture evenly over top and cut into 3x1½-in. bars. Remove to cooling rack.

About 2½ doz. cookies

Anise Drops (Anisscheiben)

Generously grease cookie sheets.

Sift together and set aside

1½ cups sifted flour

¼ teaspoon baking powder

Put into a liquid measuring cup

2 eggs

Add, if necessary

Water (enough to make ½ cup liquid)

Put into a mixing bowl with

1 cup sugar

¼ teaspoon anise flavoring

Beat until very thick and piled softly. Fold in the dry ingredients, sifting in about one-fourth at a time. Drop by teaspoonfuls onto the cookie sheets, about 2 in. apart. Set cookie sheets aside in a cool place (not in refrigerator) 8 to 10 hrs., or overnight. Do not cover cookies and do not disturb!

Bake at 350°F 5 to 6 min.

Remove to cooling racks to cool completely. Cookies form a cake-like layer on the bottom with a crisp "frosting" on the top.

About 4 doz. cookies

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