

5-3-23

L. Hoffman

German POTATO SALAD

6 med. potatoes (about 2 lbs.), peeled, cubed

6 slices bacon, sliced $\frac{1}{4}$ "

1 medium onion, diced

3-4 T. flour

$\frac{3}{4}$ c. vinegar

$\frac{1}{2}$ c. sugar

$\frac{1}{2}$ c. water

parsley
S+P to taste

Boil potatoes in salted water about 6 minutes until almost tender. Drain well. Saute bacon until crispy. Remove. Saute onion in bacon grease until tender. Add flour stirring constantly about 1-2 minutes. Pour in vinegar with sugar + water whisking constantly until thickened (adjust with more water if needed). Stir in bacon and potatoes tossing lightly to coat. Season with S+P to taste. Sprinkle with parsley.

Serve with classic German sausages, sauerkraut, and wilted endive* salad.

Can be done ahead and reheated 30-40 min. in low oven 325°

* salad topping is made as above and poured over fresh endive to wilt lightly.

Chris Scarlett (GLUTEN-FREE)

RECIPE: Magic Christmas Cookies ^{from} (Sue chaplin)
Preheat oven to 350°F (meringues)

2 egg whites

2/3 C sugar - SUPERFINE is best

dash of salt, dash of cream of tartar

1 C chocolate chips

1/2 C ~~nuts~~ nuts (we like walnuts)

Beat egg whites until stiff peaks form. Gradually add the sugar, then salt and cream of tartar. →

Fold in nuts and chocolate chips gently. Drop by spoonful on foil-covered cookie sheets. (I use a cookie scoop device). **TURN OVEN OFF!** Leave cookies in overnight. Do not open until morning. You could also make them in the morning to be served in the evening. Maybe leave the oven light on and/or make a sign not to use the oven until done.

Avoid making meringues during humid weather.

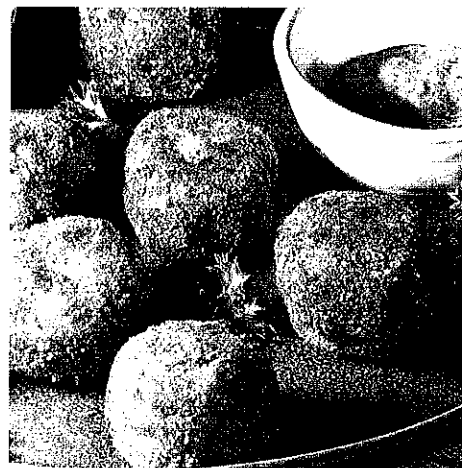
Peggy

YIELD: 15-20 BALLS

German Sauerkraut Balls

Sauerkraut balls! Add some Bavarian flair to your party with these crispy little nuggets, famous in beer halls across Germany.

PREP TIME	COOK TIME	TOTAL TIME
15 minutes	20 minutes	35 minutes



Ingredients

- 3 medium potatoes
- 1 cup sauerkraut
- 1 egg
- 1.25 cup breadcrumbs, divided
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/4 tsp paprika
- 2 tbsp chopped parsley
- Oil for frying
- 1/2 lb. Churchills Sausage - cooked, crumbled, drained

Instructions

1. Add potatoes to pot and cover with cold water and place on stove over high heat. Bring to boil, reduce heat to medium and simmer until easily pierced with a knife, about 15-20 minutes, depending on size. Drain, then immerse in cold water. Once cool enough to handle, remove skins.
2. Squeeze as much liquid from the sauerkraut as you can, then add into a large bowl along with potatoes, egg, 1/4 cup bread crumbs, parsley and spices. Mash them with a fork until potatoes are mostly mashed and everything is thoroughly mixed.
3. Spread the remaining 1 cup of breadcrumbs on a plate. Form the potato sauerkraut mixture into golf ball sized spheres, about 1/8 of a cup of mixture per ball. Roll them in the breadcrumbs until fully coated.
4. Place balls on parchment paper lined tray and refrigerate for at least 30 minutes.
5. Preheat 3/4 inch of cooking oil in a skillet over medium high heat, about 350°F. Add ball to hot oil and cook until golden brown, about 2-3 minutes per side.
6. Remove and drain on paper towel lined plate. Serve hot with your favorite dipping sauce.

7. Can bake 375° for 20 minutes in place of frying

Notes

For a tasty variation, try adding diced ham or cooked and crumbled sausage!

Bisquick Sausage Balls

Recipe my Granny used, unsure of original source (possibly the bisquick box!)

1 lb ground pork sausage (not cooked)

2 cups Bisquick

16 oz sharp cheddar, grated

Preheat oven to 350. Spray a cookie sheet or sheet pan (or you could use parchment paper).

Combine all ingredients and mix in a mixer until it holds together when you make balls.

Use about two tablespoons of mixture per ball (about the size of a golf ball). Put on pan.

Bake 20-25 min until golden brown and cooked throughout. Serve hot or warm.

Note:

Pre-grated cheese is drier than fresh grated so your balls might crumble if you don't shred the cheese yourself. Or you could add a little milk to make them hold together better.

-Recipe Submitted by Emily

Cottage Pie - when ground Beef is used

Shepherd's Pie Recipe

Prep Time: 30 minutes **Cook Time:** 45 minutes **Total Time:** 1 hour 15 minutes

A homey and comforting Shepherd's Pie recipe with a meat and vegetable gravy sauce under a crown of creamy parmesan mashed potatoes.

Author: Natasha Kravchuk

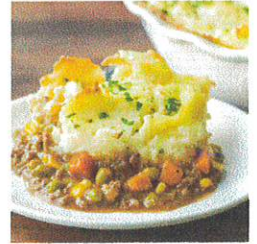
Course: Main Course

Cuisine: English

Skill Level: Medium

Cost to Make: \$12-\$16

Servings: 8 people



Ingredients

For the Potato Topping:

- 2 lbs russet potatoes, peeled and cut into 1" thick pieces
- 3/4 cup heavy whipping cream, warm
- 1/2 tsp **fine sea salt**
- 1/4 cup parmesan cheese, shredded
- 1 large egg, lightly beaten
- 2 Tbsp unsalted butter, melted to brush the top
- 1 Tbsp parsley or chives, chopped, to garnish the top

For the Pie Filling:

- 1 Tbsp **olive oil**
- 1 lb lean ground beef or ground lamb
- 1 1/2 tsp **salt**, divided, or added to taste
- 1/2 tsp black pepper, plus more to taste
- 1 **medium yellow onion**, finely chopped (1 cup)
- 2 garlic cloves, minced
- 2 Tbsp **all-purpose flour**
- 1/2 cup dry red wine, such as Pinot Noir, Merlot, Cabernet, Sauvignon
- 1 cup beef broth or chicken broth
- 1 Tbsp tomato paste
- 1 Tbsp **Worcestershire sauce**
- 1 1/2 cups frozen vegetables of choice, peas, carrots, and corn

Instructions

How to Make Potatoes:

1. Place chopped potatoes in a large saucepan, cover with cold water and bring to boil. Cook until potatoes are tender (12-15 minutes), don't overcook potatoes. Drain and **mash** potatoes in the same pot.
2. Add warm cream and 1/2 tsp **salt** (or to taste) then mash until smooth. Lastly, mash in the parmesan cheese and beaten egg.

How to Make the Filling:

1. Preheat oven to 400°F with a rack in the center. Heat a **large skillet** over medium heat. Add 1 Tbsp olive oil and ground beef. Breaking up the beef with a spatula then season with 1 tsp salt and 1/2 tsp black pepper and cook until meat is just cooked through and no longer pink (5 minutes).
2. Add onions and sauté for 3 minutes to soften then add minced garlic and stir another minute.

3. Sprinkle with 2 Tbsp flour and stir for 1 minute. You'll see a film form on the bottom of your pan.
4. Stir in red wine, scraping the bottom to deglaze the pan for a minute. Add beef broth, 1 Tbsp tomato paste, and 1 Tbsp Worcestershire.
5. Add 1 1/2 cups of frozen veggies and bring to a light boil. Season with another 1/2 tsp salt and 1/4 tsp pepper or add to taste. Reduce heat to a simmer, cover and cook 10 minutes until sauce is slightly thickened.

How to Assemble Shepherd's Pie:

1. Transfer meat and veggie mixture to a **deep pie dish**, or 11x7 or 9x9 casserole dish.
2. **Scoop** mashed potatoes over the top then spread evenly, making sure to seal the potatoes to the edge of the dish so the filling doesn't bubble up.
3. Drizzle 2 Tbsp melted butter over the top. Place a sheet of foil under the casserole to catch any drips and bake at 400°F on the center rack for 25-30 minutes or until potatoes start to turn golden. Cool 15 minutes before serving.

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*Served at Cook Book Club 5/3/2023
by Sharla Cook*