



TASTE TRAVEL EXPLORE

RECIPE GUIDE

Check out these delicious
recipe ideas to help make your
October event a big success!

OCTOBER 2016 OKTOBERFEST



Baked Lamb Chops with Potatoes, Onions & Beer

Cuisine type: Oktoberfest Modern

Serves approximately 6 to 8 residents

Ingredients

1 tablespoon vegetable oil
4 shoulder lamb chops (about 2½ pounds), trimmed of visible fat
2 tablespoons Kosher salt
1 teaspoon freshly ground pepper
½ teaspoon ground cumin
3 tablespoons unsalted butter
3 medium onions, thinly sliced
½ teaspoon turmeric
2 teaspoons thyme leaves
2 cups beef stock or low-sodium broth
2 pounds fingerling potatoes, very thinly sliced, preferably on a mandolin
1 cup lager

Method

1. In a large skillet, heat the vegetable oil. Season the lamb chops with salt, pepper and cumin. Add the lamb to the skillet and cook over moderately high heat until browned, about 3 minutes per side. Transfer the lamb to a large plate.
2. Preheat the oven to 350°. Melt the butter in the skillet. Add the onions, season with salt and pepper and cook over moderate heat, stirring occasionally, until starting to soften, about 10 minutes. Reduce the heat to low and cook the onions until very tender, about 5 minutes. Sprinkle the onions with the turmeric and thyme and cook, stirring, until fragrant, 2 minutes. Scrape the onions into a bowl. Add the beef stock to the skillet and boil, scraping up the browned bits from the bottom, about 1 minute.
3. Butter a 9-by-13-by-2 inch glass or ceramic baking dish. Spread half of the potatoes in the baking dish and season generously with salt and pepper. Spoon one-third of the onions over the potatoes and arrange the lamb chops on top. Cover with one-third of the onions and then the remaining potatoes; generously season the potatoes with salt and pepper. Top with the remaining onions. Pour the lager over the onions and then pour in the beef stock from the skillet.
4. Cover the dish with foil and bake in the upper third of the oven for 1 hour. Uncover the baking dish, increase the oven temperature to 400° and bake for about 30 minutes longer, until the potatoes are tender and the top is browned. Let the dish rest for 15 minutes before serving.



Herbed German Spätzle

Cuisine type: Oktoberfest Classic

Serves approximately 6 to 8 residents

Ingredients

- 1 medium baking potato (½ pound), peeled and cut into large chunks
- 1 cup milk
- 2 large eggs, lightly beaten
- 1 tablespoon minced dill
- 1 tablespoon minced flat-leaf parsley
- 1 teaspoon kosher salt
- 2¼ cups all-purpose flour
- ½ teaspoon freshly grated nutmeg

Method

1. In a medium saucepan of boiling water, cook the potato until tender, about 8 minutes; drain. Let cool slightly, then transfer to a large bowl. Mash the potato and then mash with the remaining ingredients to form a sticky dough.
2. Bring a large pot of salted water to a boil. Pat one-quarter of the spätzle dough into a 3-inch square on a small cutting board with a handle, or on the back of a square cake pan. Using a moistened chef's knife, cut off ¼-inch-thick strips of dough and scrape them into the boiling water; moisten the knife if it sticks to the dough. Boil the spätzle for 30 seconds without stirring, then gently stir to separate the strips. Cook just until the spätzle rises to the surface. Using a small strainer or a wire skimmer, transfer the spätzle to a bowl of ice water. Return the water in the saucepan to a boil and cook the remaining spätzle. Drain well, shaking off the excess water.



German Sausages with Bacon & Sauerkraut

Cuisine type: German Modern

Serves approximately 6 to 8 residents

Ingredients

¼ cup vegetable oil
5 ounces thick-cut bacon, cut into ½-inch pieces
1 very large onion, coarsely chopped
2 tablespoons off-dry white wine, such as Riesling
1 large sweet apple, such as Gala or Fuji-peeled, cored and cut into ½-inch pieces
12 juniper berries
4 bay leaves
½ teaspoon sugar
1 tablespoon Kosher salt
1 teaspoon freshly ground pepper
1 cup water
2½ pounds sauerkraut - drained, rinsed and squeezed dry (4 packed cups)
12 German-style sausages, such as weisswurst or bratwurst
Grainy mustard, for serving (optional)

Method

1. In a large, enameled cast-iron casserole, heat 2 tablespoons of the oil until shimmering. Add the bacon and cook over moderately high heat until the fat is rendered and the bacon is crisp, about 5 minutes. Using a slotted spoon, transfer the bacon to a paper towel-lined plate.
2. Add the onion to the casserole, cover partially and cook over moderately low heat, stirring occasionally, until very soft, about 20 minutes. Increase the heat to moderately high. Add the wine, apple, juniper berries, bay leaves, sugar, 1 teaspoon of kosher salt and ½ teaspoon of pepper and boil for 3 minutes. Add the water and the sauerkraut. Reduce the heat to low, cover and cook until the apple is very tender, about 45 minutes.
3. In a large skillet, heat the remaining 2 tablespoons of oil until shimmering. Poke the sausages several times with a fork and cook them over moderate heat, turning several times, until golden and heated through, about 8 minutes.
4. Spoon the sauerkraut onto a platter and arrange the sausages on top. Sprinkle the reserved bacon over the sausages and serve with mustard.



Borscht (Red beet soup)

Cuisine type: German Classic

Serves approximately 6 to 12 residents

Ingredients

3 pounds lean beef brisket, trimmed of any fat
4 quarts plus 2 cups water
3 onions, 2 halved, 1 finely chopped
3 carrots, 2 halved, 1 coarsely shredded
1 parsnip, halved
1 bay leaf
½ teaspoon black peppercorns
1 Tablespoon. Kosher salt
2 large beets (1½ pounds), scrubbed
1 tablespoon vegetable oil
1 thick slice of meaty bacon
1 large green bell pepper, cut into ½-inch pieces
2 cups chopped green cabbage
3 all-purpose potatoes, peeled and cut into 1½-inch chunks
1 cup chopped canned tomatoes
1 medium Granny Smith apple - peeled, cored and cut into ½-inch pieces
1 teaspoon freshly ground pepper
3 tablespoons distilled white vinegar
1 tablespoon of sugar
3 garlic cloves, minced
2 tablespoons finely chopped flat-leaf parsley
Reduced-fat sour cream, chopped dill and sliced scallions, for serving

Method

1. Cut the brisket into 4 pieces and put them in a large soup pot. Add the water and bring to a boil over high heat, skimming. Add the halved onions, halved carrots, parsnip, bay leaf, peppercorns and a generous pinch of salt. Reduce the heat to low, cover partially and simmer until the meat is just tender, about 3 hours. Using a slotted spoon, transfer the brisket to a cutting board and cut it into 1-inch pieces. Strain the broth into a bowl and discard the vegetables. Let the broth cool and skim off any fat.
2. Preheat the oven to 375°. Wrap the beets individually in foil and bake for 1 hour, or until tender. Let cool slightly, then peel and coarsely grate them.
3. Wipe out the soup pot, add the vegetable oil and heat. Add the bacon and cook over moderate heat until crisp. Remove the bacon and reserve for another use. Add the chopped onion, shredded carrot and green pepper and cook over moderate heat until just softened, about 7 minutes. Add the cabbage and cook, stirring occasionally, until softened, about 7 minutes longer. Add the reserved broth, the potatoes, tomatoes, apple and brisket and season with salt and pepper. Cover partially and simmer until the potatoes are barely tender, 15 minutes. Reduce the heat to moderately low, add the beets and cook until the potatoes are very tender, about 30 minutes longer. Stir in the vinegar and sugar and season with salt.
4. In a mortar, pound the garlic, parsley and 1 teaspoon of pepper to a paste; stir into the soup. Ladle the borscht into deep bowls and serve, passing the sour cream, dill and scallions at the table.



Pork Schnitzel with Warm Potato Salad

Cuisine type: Oktoberfest Modern
Serves approximately 6 residents

Ingredients

½ cup white wine vinegar
1½ tablespoons sugar
1 teaspoon thyme leaves
¼ cup canola oil, plus more for frying
2 teaspoons Kosher salt
1 teaspoon freshly ground pepper
1 pound small fingerling potatoes
3 garlic cloves
1 cup all-purpose flour
2 large eggs beaten with 2 tablespoons of water
2 cups panko (Japanese bread crumbs)
Four 4-ounce boneless pork chops, butterflied and pounded
inch thick, or eight 2-ounce pork cutlets, lightly pounded
1 cup flat-leaf parsley, patted thoroughly dry

Method

1. In a medium bowl, whisk the vinegar with the sugar, thyme and ¼ cup of the oil and season with salt and pepper.
2. Put the potatoes and garlic in a pot and cover with water; season with salt and bring to a boil. Simmer over moderate heat until the potatoes are tender, 10 minutes. Drain and thinly slice the potatoes; add to the dressing and toss. Discard the garlic.
3. Put the flour, eggs and panko in 3 separate shallow bowls. Season the pork with salt and pepper and dip in the flour. Dip the cutlets in the egg and then in the panko, pressing to help the crumbs adhere.
4. In a large skillet, heat ½-inch of oil until shimmering. Add the cutlets in a single layer and cook over high heat, turning once, until golden and crispy, about 3 minutes. Drain on paper towels. Add the parsley to the skillet and cook, stirring, until crisp, about 30 seconds. Using a slotted spoon, transfer the parsley to a paper towel-lined plate and sprinkle with salt. Serve the pork with the potato salad. Garnish with the parsley.



Ultimate Warm Salted Pretzels

Cuisine type: German

Serves approximately 30 residents

Ingredients

½ cup light brown sugar

Water (amounts in method)

2 envelopes active dry yeast

¼ cup vegetable oil

5¾ cups all-purpose flour, plus more for kneading

¾ cup baking soda

1 large egg beaten with 1 tablespoon of water

¼ cup flaky salt, such as Maldon (for sprinkling on top)

Yellow mustard, for serving

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Method

1. In a large bowl, stir the brown sugar into 2 cups of warm water until dissolved. Sprinkle the yeast over the water and let stand until foamy, about 5 minutes. Stir in the vegetable oil and 3 cups of the flour. Knead in the remaining 2¾ cups of flour; the dough will be slightly sticky.
2. Transfer the dough to a floured work surface and knead until silky, about 3 minutes; if the dough is very sticky, knead in up to ¼ cup more flour. Transfer the dough to an large, oiled bowl, cover with plastic wrap and let stand at room temperature until doubled in bulk, about 45 minutes.
3. Preheat the oven to 450°. Line 3 large cookie sheets with parchment paper and butter the paper. Punch down the dough and turn it out onto a floured work surface. Knead the dough lightly, flatten it out and cut it into 24 pieces. Roll each piece into a 9-inch stick about ½ inch thick. Transfer the pretzels to the prepared cookie sheets, leaving at least 2 inches between them. Let stand uncovered until puffed, about 25 minutes.
4. In a large, deep skillet, stir the baking soda into 2 quarts of water and bring to a simmer over high heat. Reduce the heat to moderate. Using 2 slotted spoons, carefully transfer 6 pretzels at a time to the simmering water 30 seconds, turning once; add about 1 cup of hot water after before cooking the second batch of pretzels. Transfer the pretzels to paper towels to drain, then return them to the cookie sheets, spacing them evenly.
5. Brush the pretzels with the egg wash and sprinkle with salt. Bake until richly browned, about 10 minutes. Serve warm or at room temperature, with mustard.



Austrian Cabbage Slaw

Cuisine type: Oktoberfest

Serves approximately 6 residents

Ingredients

- 4 slices bacon
- 2 tablespoons vegetable oil
- 1 small shallot, thinly sliced
- 1 teaspoon caraway seeds
- 2 tablespoons apple cider vinegar
- 1 teaspoon sugar
- 1 pounds cabbage, cut into pieces
- 2 teaspoons Kosher salt
- ½ teaspoon freshly ground black pepper

Method

In a medium skillet, cook the bacon over medium heat until browned and crisp, about 8 minutes. Transfer the bacon to paper towels to drain, reserving the fat in the skillet. Add the oil to the skillet, then stir in the shallot and cook, stirring occasionally, until golden, about 6 minutes. Stir in the caraway seed, vinegar, sugar ½ teaspoon salt and ¼ teaspoon pepper, scraping up any browned bits. Pour the dressing over the cabbage and toss to coat. Season with salt and pepper to taste and serve.

Prague Raspberry Macaroons (Haselnussmakronen)

Cuisine type: German Sweet Cookies

Serves approximately 15 to 20 residents

Ingredients

- 1½ cups whole hazelnuts
- 2 large egg whites
- ¼ teaspoon kosher salt
- ¾ cup sugar
- ½ cup raspberry jam

Method

1. Preheat the oven to 400° and line 2 large rimmed baking sheets with parchment paper.
2. Spread the hazelnuts in a pie plate and toast until the skins split and the nuts are fragrant, about 10 minutes. Transfer to a clean kitchen towel and rub together to release the skins. Let the hazelnuts cool completely.
3. In a food processor, pulse the hazelnuts until finely chopped. In a medium bowl, using a hand mixer, beat the egg whites with the salt at medium speed until foamy, 2 minutes. Gradually add the sugar and continue beating until soft peaks form when the beaters are lifted, 5 to 7 minutes. Fold in the hazelnuts.
4. Using a 1-ounce ice cream scoop or a soup spoon, scoop 1½-inch rounds of the batter onto the prepared baking sheets, about 1 inch apart. Bake the cookies for 11 to 13 minutes, until fragrant and lightly browned; rotate the baking sheets from top to bottom and front to back halfway through baking. Remove the cookies from the oven and, while they're still hot, carefully make an indentation in the center of each with the back of a teaspoon.
5. In a small saucepan, boil the raspberry jam for 30 seconds, until slightly thickened. Carefully spoon about 1 teaspoon of the hot jam into the center of each cookie. Let the jam set and the cookies cool completely before serving.

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