

Dishes will whet your appetite for German food

See related story — Taste of Germany — on Taste front.

COBBLER'S PIE

1 pound herring fillets
1 pint sour cream
1/4 cup milk
3 pounds cooked potatoes, thinly sliced
1 pound cooked ham, cut into julienne strips
2 onions, minced
dry bread crumbs for topping pie
1 tablespoon butter

Soak the herring fillets for four hours in a bowl of cold water. Drain fillets, pat dry and mince.

Blend together the sour cream and milk in a bowl.

Line the bottom of a well-buttered baking dish with a thin layer of sliced potatoes. Cover with a layer of minced herring and onions, then top with a layer of julienne ham. Continue layering until potatoes, herring, onions and ham are used up. End with a layer of potatoes.

Cover the mixture with the sour cream and milk mixture, then top with dry bread crumbs and dot with the butter. Bake in 350 degree oven for one hour.

Recipe from the Larousse Treasury of Country Cooking

NODDLE PUDDING

1/2 pound egg noodles
1/4 pound unsalted butter, at room temperature
1 1/2 cups sugar
6 eggs, separated
rind of 1 lemon, grated
juice of 1 lemon
5 ounces raisins
4 ounces blanched almonds, sliced

Plunge the noodles into a large pot of boiling water and cook about 12 minutes. Drain, rinse under cold water, then drain again.

White the noodles cook, cream the butter in a large mixing bowl, then gradually blend in the sugar and beat until light and fluffy. Beat

the egg yolks into the sugar mixture one at a time. Stir in lemon rind, lemon juice, raisins and almonds. Combine the noodles with the sugar mixture. Blend thoroughly.

In another large bowl, beat the egg whites with a pinch of salt until stiff. Carefully fold the egg whites into the noodle mixture. Pour pudding into a buttered baking dish and bake at 350 degrees until browned, about 1 hour. Serve hot from the dish.

Recipe from the Larousse Treasury of Country Cooking

APPLE PANCAKES

2 cups pancake mix
4 tablespoons light brown sugar
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1 1/2 cups milk
2 tablespoons melted margarine
1 egg, beaten

2 cups apples, pared, sliced very thin
1/2 cup white sugar
2 teaspoons cinnamon
Combine pancake mix, brown

sugar, cinnamon and nutmeg. Add milk, margarine and egg. Mix thoroughly. Fold in apple slices. Cook on hot, lightly greased griddle. Combine white sugar and 2 tea-

poons cinnamon. When pancakes have cooked on one side, turn and sprinkle with sugar mixture. Do not stack. Serve warm with warm applesauce, honey or syrup.

German from page 1B

we head for the nearest salad bar and stuff ourselves with lettuce and tomatoes.

In October, 1992, 38 years after coming to the United States, Hannah LaFollette of Garden City timed a visit to her hometown in the Rhine area in time for onion cake and new wine.

"The only time we make onion cake is before the new wine is bottled. New wine is cloudy, and has

a slightly higher alcoholic content than the bottled wine will. Germans prepare certain dishes only during particular seasons, so this is the first time in 38 years that I've had onion cake."

Onion cake is very simple to make, according to LaFollette. "Just take yeast bread dough, and lay it out over a shallow pizza-type pan. Then chop a lot of

onions very fine, and saute' with a little bit of very lean bacon, also finely chopped. The onions shouldn't be greasy. Put the onions on the yeast dough, and cover with whipping cream. (Note: NOT whipped cream in a can.) Bake in a 350 degree oven until solid and slightly brown on top. After it's baked, you can't taste the onions. It's just very, very good!"

Wines from page 1B

or trout and enjoy its fruity crisp edge against the slightly caramelized character of brailed fish.

The 1990 Piesporter Riesling (\$9.50) is fuller bodied than the Riesling Dry. It showcases rich elements and a good finish. It will pair well with roast chicken,

poached white fish with a cream sauce or crab legs.

Lending understanding to the aging potential of German wines is the 1989 Piesporter Goldtropfchen Q.b.A. (\$9.50) highlighted by rich apple aromas with a full finish. Serve it with grilled pork tenders or a grilled

veal chop.

Even richer is the 1989 Piesporter Goldtropfchen Riesling Spatlese (\$14) with attractive fresh fruit nose and flavors. This deliciously complex off-dry wine is versatile with fruit and cheese appetizers or a fruit and cheese course ending a meal.

Homemade bagels pack a lot of punch

See Larry Jones' column Taste Buds on Taste front.

EASY BAGELS

1 package dry yeast
1 cup water, divided
4 cups sifted flour
2 teaspoons salt
2 teaspoons sugar
2 eggs, beaten
coarse salt, poppy seeds, sesame seeds, optional

Dissolve the yeast in 1/4 cup lukewarm water. In a large bowl, sift together the flour and the salt. Add sugar and stir in dissolved yeast and beaten eggs.

Add 1/2 cup water, or more, enough to make dough pliable without allowing it to get too loose. In a warm place, allow the dough to rest 2 to 3 hours or until doubled in bulk.

Punch down the dough and roll on a lightly floured surface. Cut into small pieces. Roll each piece in your hand into a circular strip.

Form each end into a circle, pinching ends together to form a doughnut shape. Cover with a cloth or towel and allow to rise for 2 hours in a warm spot.

Bring a large pot of water to a boil then drop bagels into the boiling

water one by one for only one minute each. Remove with a strainer and shake off excess water.

Place bagels on a preheated baking sheet and if desired, sprinkle with coarse salt or other toppings. Bake in a 450 degree oven for 10 minutes, until golden brown. Makes about 2 dozen bagels.

CINNAMON RAISIN BAGELS

2 packages active dry yeast
3 tablespoons honey
1 tablespoon salt
2 1/2 cups high gluten bread flour
1 1/2 cups golden raisins
1 tablespoon ground cinnamon
2 tablespoons sugar
2 cups whole wheat flour
1/4 cup yellow cornmeal

Mix the yeast with 2 cups warm water (about 110 degrees) in large bowl and let stand for 6 minutes. Stir in honey and salt. In a smaller bowl, mix the whole wheat flour, 1/4 cups of the bread flour, cinnamon and sugar. Using an electric mixer, add the flour mixture to the yeast mixture a bit at a time.

Stir in raisins. When all the flour has been incorporated, beat for four minutes. Add the remaining 1 1/4

cups of flour and mix by hand. Dough will be stiff.

Turn the dough onto a liberally floured surface and knead for 15 minutes. If the dough is still sticky, add a bit more flour a bit at a time and knead until smooth. Place the dough in a bowl and cover with a clean dish towel.

Place in a warm, draft-free spot for about 45 minutes to rise. (An unheated oven is perfect.) The dough should almost double in size. Knead the dough for one minute. Take a section of the dough in your palms to make a ball.

Poke a thumb through the center and work around to make a hole a bit larger than the size of a quarter. Repeat with the remaining sections. Place the bagels on a lightly floured wooden surface, cover with a dish towel and place in a warm, draft free spot for 20 minutes.

Meanwhile, bring 3 quarts of water to a boil. Preheat oven to 400 degrees. Drop the bagels into the boiling water one at a time and boil for 4 minutes. Flip occasionally. Remove and shake off moisture. Place on ungreased cookie sheets and bake for 35 minutes or until golden. Makes 16 bagels.

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