These German dishes are 'wunderbar

Enjoy these dishes from Marzella Leib's cookbook, Recipes of the Old German Restaurant.

ROULADEN 10 thin slices beef (8 inches long by 4 inches wide by 1/4-inch thick)

quart (4 cups) beef stock

1 bay leaf 1/4 teaspoon garlic powder

1 tablespoon paprika

Salt and pepper to taste
Juice from 1/2 lemon
1 small onion, chopped fine 3 celery ribs, chopped fine 10 slices bacon

Blend together celery, onion and on table and top with one strip of bacon, then a small amount of celto taste. Roll the beef strips lightly together, as you would a jelly roll, and secure with a toothpick.

Fry beef rolls in a small amount of butter or margarine until brown, reserving drippings for gravy. After beef is brown on both sides, place in a reasting pan.

Brown gravy: Combine beef drippings with flour and allow this

to brown. Add the beef stock, bay leaf, garlic powder and paprika. Bring to a boil and allow to thick-en to a medium gravy. You may use Kitchen Bouquet for a browne Pour gravy over rouladen gravy. Pour gravy over roulader and bake covered at 425° F for about one hour or until meat is tender.

SAUERBRATEN

1 bay leaf

1 teaspoon salt

1/2 teaspoon pepper 1/4 cup chili sauce

1/4 cup apple cider vineger 1/2 teblespoon garlic powder medium onlon, sliced 2/3 cup flour

Maggi Seasoning

Maggi Seasoning
In a large stock pot or Dutch
oven, mix sugar, bay leaf, salt,
pepper, chili sauco, vinegar, garlic
powder and onion together.
Reserve flour for gravy. Add ment.
Marinnte for 2-3 days, turning
occasionally. Add enough water to
cover 2 inches above ment. Boil
marinnted ment for 2 hours over
medium-high heat. Removo ment

and keep worm while preparing gravy.

Gravy: Continue to boil meat marinade juices. Thicken with flour that has been browned in a little margarine or butter. Season with Maggi Seasoning and salt. Serve meat with gravy on the side.

COCKED POTATO DUMPLINGS

(GEKOCHTE KARTOFFELKLÖSSE)

lo skins 1/2 - 1 cup flour

2 eggs, beaten
1 teaspoon salt
1 cup day-old white bread

Bread crumbs sauteed in 1/2 cup melted butter or mar-

6-8 cups hot beef or chicken broth

1/2 cup melted butter

1/2 cup melted outer

Peel and grate potatoes while
warm. Blend in flour, eggs and
salt to form a dough stilf enough to
shape with fingers. Shape into
balls 2 to 3 inches in diameter. If
dimplings do not shape well, add
more flour to dough. Force a few
fried bread crumbs into the center
of each ball and seal over. Reserve
rest of crumbs.

Cook dumplings in boiling broth until they rise to the top, about 10 minutes. Remove to serving dish. Spoon melted butter over tops. Sprinkle with remaining fried bread crumbs. Makes 4 to 6 serv-ings or 8 to 12 dumplings, depend-

ing on size.

SPAETZLE NOODLES (SPÄTZLE)

3 cups flour

1 teaspoon salt

1/4 teaspoon nutmeg 4 egg, beaten

1/2 cup water (or more) 1/4 cup butter

1/4 cup butter
Sift flour, salt, and nutmeg
together in a bowl. Pour eggs and
1/4 cup water into middle of flour
mixture and beat with a wooden
spoon. Add enough water to make
the dough slightly siteky, yet keeping it elastic and stiff. Using a
spactel machine or a colander
with medium-size holes, press the
noodles into a large pot full of
boiling, salted water. Cook noodles
in the water about five minutes or
until they rise to the surface. Lift
noodles out and drain on paper noodles out and drain on paper towels. Brown noodles in melted butter over low heat. Makes 4 to 5

ham, rice and apples and then incorporate the onion-curry mi

ture. Season with salt and pepper Serve with grilled fish or chicken.

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including ongoing service and maintenance agreements.

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Cook up apple fritters, curried rice dish curry powder, wine and vinegar. Reduce the mixture until the onions are clear. In a separate pot, cook the rice until done. Mix the

Recipes courtesy of Bruce Konowalow. See related column on Taste front. APPLE FRITTERS

1 1/2 cups all-purpose flour 1 1/2 teaspoon baking pow

der 3/4 teaspoon salt

3 tablespoons sugar 1/2 teaspoon nutmeg

1/4 teaspoon mace 1/4 teaspoon cinnamon i egg

3/4 cun milk

2 tablespoons vegetable oil (neutral tasting)

Granny Smith apples
peeled, cored and held in
water with lemon juice
1/2 cup flour for dredging the

apple slices

1 quart vegetable oil (for deep frying)

Mix all dry ingredients. Add egg, milk and oil and blend until batter is formed.

egg, mix and other and better the formed.

Place I quart of vegetable oil in a deep saute fan or a wok and heat until the oil reaches 350° P. Cut the apples into 172-inch thick rings and dredge them in the flour. Dip the apples slices in the batter making sure that it adheres to both sides. Using tongs, place the slices in the hot fat in a motion that pushes the apples away from you. (Be careful not to dip your fingers in the bot oil.) Hold the slice in the oil until it begins to float. Float only as many slices as will fit without crowding the pan. Cook each side until it becomes golden brown.

Remove and place on a paper towel to absorb the oil. Sprinkle with a mixture of cinnamon and

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S traw, sticks and

granulated sugar or serve with vanilla ice cream while they are still hot.

CURRIED RICE WITH APPLES

1 cup of small-diced onlons

1 1/2 tablespoons of good
quality curry powder

1 cup of converted rice (2 cups of chicken stock, vegetable stock or water

to cook) 1 /4 cun champagne vinega

1/4 cup champagna vines
1/2 cup dry white wine
1/4 cup vegetable oil
2 tart or semi-tart apples,
peeled and small diced 4 ounces good quality smoked ham cut into a

small dice 2 ounces butter

Sauté onions in butter; add

Salt and pepper to taste

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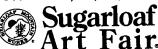
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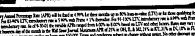
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