

Simple German recipes can include Michigan apples

GERMAN POTATO SALAD

9 boiled and peeled potatoes cut into thin slices
1 apple, finely diced
1/2 onion, finely diced
3 tablespoons sweet relish
1/2 teaspoon spicy mustard (bottled or from recipe above)
2 tablespoons pickle juice or 1/2 teaspoon vinegar and 1/2 teaspoon sugar
6 tablespoons mayonnaise
Paprika, salt and pepper to taste
4 hard-boiled eggs, diced

Mix all ingredients together carefully, season to taste, garnish with parsley.
Cool in refrigerator for at least one to two hours, but the dish is best cooled overnight.

COCONUT PECAN FILLING AND FROSTING

1 cup evaporated milk
1/2 cup sugar
3 egg yolks
1/2 cup butter
1 teaspoon vanilla
1 1/3 cup coconut
1 cup chopped pecans

Combine all except coconut and pecans in a saucepan.

Cook over medium heat, stirring constantly, about 12 minutes.

When mixture thickens, remove from heat.

Stir in coconut and pecans. Cool until it can be spread.

SPICY GERMAN MUSTARD

"☆☆☆ out of 4 stars. You leave the heat thoroughly invigorated. It almost makes believe in magic." —ALBERT PRINCE



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GRILLED BRATWURST

6 bratwurst
6 peppercorns
1 can beer
4 cloves
1 onion, medium chopped
6 hard-crust rolls

Place bratwurst, beer, onion, peppercorns, and cloves in a 3-quart saucepan. Simmer for 20 minutes. Drain. Grill bratwurst two to five inches from charcoal about 10 minutes, until browned. Sprinkle with water to form a crisp skin. Serve in hard rolls with mustard or mustard recipe below.

PRETZELS

1 tablespoon dry yeast
1 cup warm water (100° F)
2 1/2 cups white flour
2 tablespoons salad oil
1 tablespoon sugar
6 cups water
6 tablespoons baking soda
Coarse or regular salt

Use in potato salad or pretzel recipes below.

Source: Vegetarian Gourmet

SAUERKRAUT WITH ONION

2 large heads green cabbage (about five pounds total)
1 large onion
4 tablespoons vegetable oil, divided
1 1/2 teaspoons salt
1 1/2 teaspoons caraway seeds, crushed
1/2 teaspoon pepper

Cut each head of cabbage into quarters and cut out the cores. Slice cabbage and discard tough ribs. Dice onion.

In an 8-quart Dutch oven over medium heat, heat two tablespoons. Then cook onion until tender. Turn the heat to high and stir in half the cabbage. Stir frequently, until cabbage is tender-crisp, about 10-12 minutes. Place in a bowl.

In the same Dutch oven in two more tablespoons oil, cook the remaining cabbage until tender-crisp.

Return the cabbage mixture in the bowl to the skillet. Stir in salt, caraway seeds and pepper. Heat through.

To serve, spoon the cabbage mixture onto the platter lined with cabbage leaves. Makes 12 side-dish servings.

EASY SAUERBRATEN

2 pounds beef stew meat
1 chopped onion
1 cup beef broth
1 cup apple cider vinegar
3 bay leaves
1/2 pound carrots, cut into chunks
2 potatoes, peeled and cubed
3/4 cup crushed gingersnaps (about 15 cookies)
2 tablespoons brown sugar
1 1/4 cups sour cream
3 tablespoons flour
1 teaspoon mustard (bottled or from recipe above)

In a 4-quart slow cooker, combine beef, onions, broth, bay leaves, vinegar, carrots, and potatoes. Mix well, then cover and cook low for 8-9 hours.

Remove cover and turn heat to high. Remove bay leaves. Add gingersnaps and brown sugar. Stir.

Add sour cream and flour. Stir well. Cover and cook for 30 minutes until thickened and heated. Serve hot.

Source: cditchen.com

GERMAN CHOCOLATE CAKE

4 ounces German sweet chocolate
1/2 cup boiling water
1 cup butter
2 cups sugar
4 egg yolks
4 egg whites, stiffly beaten
1 teaspoon vanilla
2 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk

Melt chocolate in boiling water. Cream butter and sugar until fluffy, add egg yolks, vanilla, and chocolate.

Add dry ingredients alternately with buttermilk.

Fold in egg whites. Pour into three 9-inch pans, lined on bottoms with wax paper. Bake at 350° for 30-35 minutes.

Frost tops with Coconut Pecan Frosting, leaving sides unfrosted.

Source: cditchen.com

GERMAN

FROM PAGE B1

Especially during Malfest when German locations offer specials on schnitzels and the

Dakota Inn offers some German beers that can only be found there during the spring months.

"Most of our clientele is definitely not German," said Kurz who, of course, is "Most Germans who are going to eat German cuisine will cook it at home."

The majority of those Germans live on the east side, Kurz said, in cities like Roseville, Eastpointe and Sterling Heights. And that's why most of the area's German markets and bakeries are located on the east side — with the exception of a few such as Burghard's Bakery in Livonia that carries breads and pastries or Nitsche's in Utica that sells meats and imported mustards and more.

"German sausage is the food item that most non-Germans will buy," said manager Michael Kosh of Nitsche's Sausage market on Gratiot in Roseville.

Nitsche's has a 3,000-square-foot store that carries items like bratwurst, knockwurst and every schnitzel along with imported noodles, candies and mustards. It also has an attached 6,000-square-foot smokehouse where the meats are processed. Its employees offer advice on how to prepare the food. The schnitzels can be boiled and the red knut seasoned with vinegar, salt and pepper.

"Gratiot Avenue is the place for German businesses," Kosh said, mentioning other locations like Winter Sausage and Alexander & Hornung meats located nearby.

Nitsche's in Roseville was recently bought by Dearborn Sausage Company, but the business will retain the original name. "Newcomers to German food are brought in by friends," Kurz said. "Most of our customers have been coming here for years and a loyal customer is someone who wants (German food) here twice a year."

"It's not so popular because of the cholesterol and all the meat ... but we do offer a vegetarian plate that is a big seller — potato pancakes, kraut and mixed vegetables."

It's food that can be made at home with simple ingredients — if you have the time.

Guten appetit!

GERMAN MARKETS AND BAKERIES

■ Burghard's Bakery

German Sourdough Rye Bread, strudels, cookies and other desserts

33309 W. Seven Mile

Livonia

(248) 477-7153

■ Nitsche's

A family-owned deli and market. German specialty foods like freshly made Weisswursts, sausages, fresh breads, imported items.

52715 Van Dyke

Utica

(586) 739-5500

■ Winter Sausage

Manufacturing

German meats like bratwurst and a large array of sausages

22011 Gratiot Ave.

Eastpointe

(586) 777-9080

■ Alexander & Hornung

Skinless Knockwurst, Schinkenwurst, Krakowska, Jadvurst, Speckwurst sausage

10023 Gratiot Avenue

Detroit

(313) 921-6041

■ Nitsche's Sausage Inc.

(Recently purchased by Dearborn Sausage Co.)

Imported candies, German "noodles," meats such as sausage, knockwurst, Bratwurst, German mustard, bread. Foods made in the on-site smokehouse

29616 Gratiot

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