

### **Sherry Mushroom Sauce (Lonnie)**

1 cup fat-free milk  
1 cup chicken stock  
1 tsp canola oil  
1 small onion diced  
1 ½ cups fresh mushroom  
2 tbsp flour  
1 tbsp chives  
Salt and pepper to taste  
¼ c. sherry  
If you like it thicker add potato flakes or flour

In a small saucepan over low heat, warm the milk. In a nonstick skillet, heat the canola oil over medium heat. Add the onions and saute for about 3 minutes. Add the sliced mushrooms and saute another 3 minutes. Stir in the flour and continue to cook another 2 to 3 minutes. Whisk in the warmed milk. Continue to cook. Stir frequently until thickened, about 3 minutes. Add chives, pepper and sherry, if desired. Keep the mushroom sauce warmed over low heat until served

### **Spaetzle (Lisa)**

I multiplied this recipe by 20 times. As is, this serves 6.

1 cup flour  
1/2 tsp salt  
1/2 tsp nutmeg  
pinch of white pepper  
1/4 cup milk  
2 eggs

Place flour in a bowl. add salt, nutmeg and white pepper. mix with a fork.  
form flour into a bowl shape.  
beat eggs in a separate small bowl, add milk and mix.  
pour eggs with milk into the center of flour.  
blend together until all flour is stirred in and the batter is well mixed.

boil 1 quart water + 1 can chicken broth (or just add 4 broth cubes to the quart of water)  
dump the batter into a spaetzle press or a colander with large holes and press into the lightly boiling water.  
the dough will fall under the surface then float within just a few seconds.  
after all dough is pressed through  
and has boiled for about 2-3 minutes, scoop out the small noodles with a

large slotted spoon and serve. if you aren't going to serve it immediately, place into a bowl with very cold water. To store, drain thoroughly and place into a plastic bag. keep in the fridge.

### **WARM GERMAN POTATO SALAD (Chris & Lonnie)**

5 lbs potatoes, cook, peel & cut  
1 lb bacon, cut in small pieces  
4 Tblsp sugar  
2 Tblsp parsley  
2 tsp salt  
1 tsp pepper  
2/3 c. red wine or apple cider vinegar  
1 small onion

Cook bacon, but not crisp. Take bacon out of pan; leave grease. Add to grease the sugar, parsley, salt, pepper, vinegar and diced onion. Bring to a boil & simmer just a few minutes. Pour over potatoes and add bacon\*\*. Mix well. Let sit overnight (do not refrigerate - the vinegar is a preservative). Heat and serve. Refrigerate after first heating.

\*\* We stirred the bacon into the grease/vinegar mixture first before pouring over the potatoes. Just seemed easier to handle.

### **German Apple Cake (Julie)**

2 eggs  
1 cup vegetable oil  
2 cups white sugar  
2 tsp ground cinnamon  
1/2 tsp salt  
1 tsp vanilla extract  
2 cups all purpose flour  
1 tsp baking soda  
4 cups apples - peeled, cored, and diced

Preheat oven to 350. Grease and flour one 9x13 cake pan  
Beat oil and eggs with electric mixer until creamy. Add sugar and vanilla and beat well.  
Combine the flour, salt, baking soda, and cinnamon. Slowly add this mix to the egg mix and mix until combined. The batter will be very thick. Fold in the apples by hand with wooden spoon. Spread batter in prepared pan.  
Bake for 45 minutes or until cake tests done. Let cool on rack. Once cool serve with dusting of confectioners' sugar or with a Cream Cheese frosting.  
Enjoy!

### **Chicken Schnitzel (Denise)**

**1-1/2 lb chicken breasts or tenders**

**2 eggs beaten**

**½ c flour**

**1 c breadcrumbs (I use panko, Japanese breadcrumb,s with 1 tbsp of shake n bake)**

**2 tbsp oil & 2 tbsp butter**

**Salt & pepper**

- 1. Beat chicken with a mallet until thin**
- 2. Roll chicken in flour**
- 3. Dip chicken in egg and then roll in bread crumbs**
- 4. Saute until brown on both sides**

### **Rich German Chocolate Cake (Denise)**

**Preheat oven 350 degress, Spray cake pan with nonstick spray**

**1 18.25 ounce package devil's food cake mix**

**1 ½ c water (I use coffee)**

**3 large eggs**

**½ c veg oil**

**12 tbsp Kaluha**

**1 tsp vanilla**

**1 cup semi sweet chocolate chips**

#### **Icing:**

**¼ c unsalted butter**

**¼ c whipping cream**

**2/3 c sour cream**

**1 c powdered sugar**

**2 c. chocolate chips**

**3 tbsp kaluha**

**optional: 1 c. slivered almonds, toasted**

**Combine cake mix, water eggs oil, 3 tbsp kaluha and vanilla in large bowl; whisk until well blended. Mix in 1 c. chocolate chips. Divide batter in prepared pans.**

**Bake cake until done. Cool cakes in pan 10 min, run knife around pan sides and turn cake onto racks, cool completely. Brush each layer with kaluha**

Combine butter and cream in saucepan. Stir over med-low heat until butter melts and mixture comes to simmer. Add choc chips and whisk, mix in kaluhah and sour cream and confectionary sugar. Cool in refrig until it thickens enough that it can be spread smoothly over top of cakes. (Sometimes I cut the cakes in the center and make it a double decker)

#### **Apple Streudel (Denise)**

**1 c. cold butter**

**2 c flour**

**1 8 oz sour cream**

**¼ tsp salt**

**Mix well and shape into 2 balls refrig 5 hours or overnight**

#### **Filling**

**2 c. dried bread crumbs**

**¼ c melted butter**

**4 apples peeled and chopped**

**2 c. sugar**

**1 . raisins**

**½ c pecans**

**2 tsp cinnamon**

**Roll out dough and place on cookie sheet with filling in center and wrap. Bake at 350 degrees 50 – 60 min**

#### **Apple Kuchen (Bonnie)**

**Heat over 350 degrees**

**½ c butter or margarine, softened**

**1 pkg Betty Crocker yellow cake mix**

**½ c flaked coconut**

**1 can (20 oz) pie sliced apples, well drained or large baking apples (2 ½ c)**

**1/3 c sugar**

**1 tsp cinnamon**

**1 c sour cream, or sub. 1 cup plain yogurt**

**1 egg**

**Cut butter into cake mix (dry) until crumbly. Mix in coconut. Pat mixture lightly onto ungreased oblong pan. (13x9x2) building up slight edges. Bake 10 minutes Arrange apple slice on warm crust. Mix sugar and cinnamon, sprinkle on apples. Blend (don't beat) sour cream and egg drizzlie over apples (Topping will not completely cover apples) Bake 25 min or until edges are light brown. (Do not overbake) Serve warm.**

**Pear Kuchen: Sub 2 cans (16 oz) sliced pears, drain on paper towels and use a devils food cake for the yellow cake.**

**Peach Kuchen: Sub 1 can (29 oz) sliced peaches drained on paper towel for the apples and 1 pkg white cake mix or sour cream cake mix for the yellow cake mix.**

### **Sauerkraut Salad Or Marinated Slaw**

#### **Ingredients**

- \* 1 (2 lb.) pkg. vacuum packed fresh sauerkraut**
- \* 3/4 c. vinegar**
- \* 1 1/2 c. sugar**
- \* 3 bell peppers (1 red, 1 green, 1 yellow)**
- \* 1 lg. onion, minced**
- \* Salt and pepper**

#### **Directions**

**\* Put sauerkraut in colander and rinse with cool water. Put in large bowl and add in remaining ingredients. Mix well. Store covered in refrigerator at least 24 hrs before serving. Keeps indefinitely. You may adjust the amount of sugar more or possibly less according to your taste. Fresh sauerkraut is usually found in the meat department of the supermarket. 12 to 15 servings.**

**Do NOT use the extra crisp fresh kraut. It does not do well with this.**