

## COOL KRAUT SALAD

Category: Side dish

### Ingredients:

1 can/jar German pickled red cabbage, drained  
1 can/jar German pickled beets, drained, diced  
1/4 cup diced or sliced red onion  
4 cups shredded fresh red cabbage  
6 fresh or canned plums, pitted, sliced  
2 cups shredded radicchio

### Dressing:

1/4 cup vegetable oil  
1/4 cup German seasoned vinegar  
2 Tbsp. German plum jam  
1 Tbsp. German prepared horseradish  
2 Tbsp. German white wine  
1/2 tsp. ground pepper  
1/4 tsp. salt  
garnish – mint or parsley

### Directions:

Place the slaw ingredients in a large bowl. In a small bowl mix together the ingredients for the dressing until well blended. Toss with the slaw mixture. Serves 4-6.



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# STUTTGARTER SPAETZLE

Category: Entrée

## Ingredients:

2 1/4 cups chopped German Black Forest ham  
3/4 cup sliced red onions  
1 Tbsp. minced garlic  
1 1/2 cups heavy cream  
1/2 cup grated German Emmentaler cheese  
3/4 cup blanched fresh or frozen peas  
3 oz Mache salad greens, washed and dried  
8 oz German Spaetzle pasta cooked according to package instructions and drained  
sea salt and pepper to taste  
grated German Emmentaler cheese to garnish

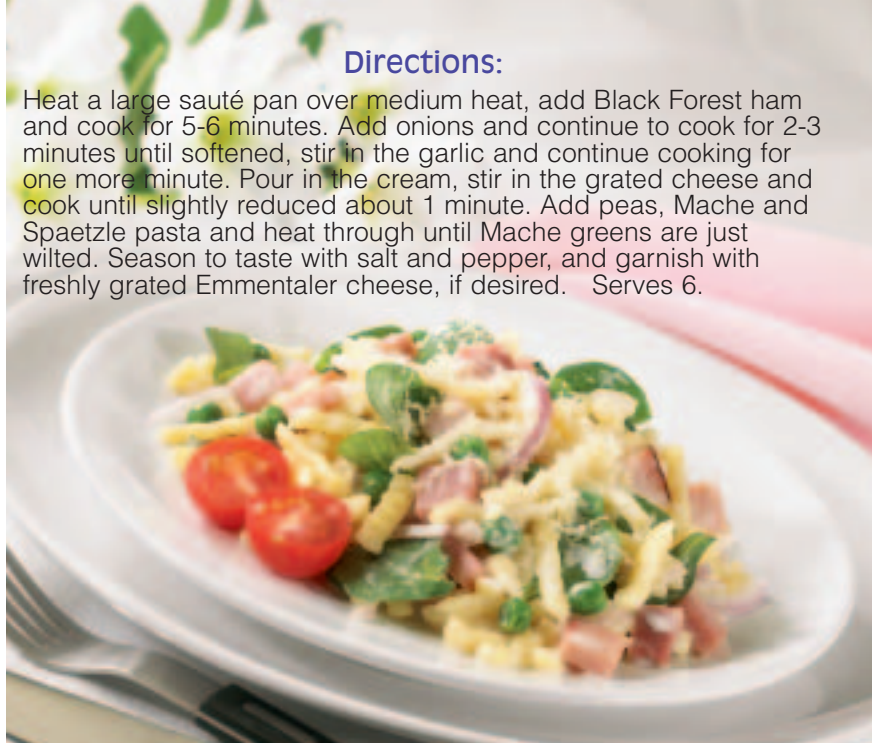
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## Directions:

Heat a large sauté pan over medium heat, add Black Forest ham and cook for 5-6 minutes. Add onions and continue to cook for 2-3 minutes until softened, stir in the garlic and continue cooking for one more minute. Pour in the cream, stir in the grated cheese and cook until slightly reduced about 1 minute. Add peas, Mache and Spaetzle pasta and heat through until Mache greens are just wilted. Season to taste with salt and pepper, and garnish with freshly grated Emmentaler cheese, if desired. Serves 6.



# SPARGELFEST SALAD

(Grilled Asparagus and Beet Salad with Honey Mustard) Category: Appetizer, Side Dish

## Ingredients:

20 young pencil thin asparagus spears, washed and trimmed  
2 Tbsp. olive oil  
2 Tbsp. German vinegar  
2 tsp. German honey  
2 tsp. German sweet mustard  
2 Tbsp. fresh lemon juice  
3 Tbsp. minced shallots  
salt and pepper, to taste  
3/4 cup olive oil

6 cups European Salad mix, prewashed and trimmed  
1-19 oz jar German red beet balls, drained  
4 oz. sliced paper-thin German Black Forest ham or prosciutto  
6 oz. crumbled German Cambozola cheese, divided  
1/3 cup toasted pine nuts  
4 slices German bread (such as organic whole rye, sunflower seed or pumpernickel)  
2 Tbsp. butter



## Directions:

Cover baking sheet with parchment paper, line asparagus on paper and brush with olive oil. Roast in preheated oven at 400° F for 6 minutes. Meanwhile in small bowl combine vinegar, honey, mustard, lemon juice, shallots, salt and pepper and slowly whisk in olive oil to blend. Set aside.

Line 4 salad plates with European salad mix, divide beets among salads, attractively roll and arrange ham over salads, top each salad with 5 spears of grilled asparagus and sprinkle salads with 2 oz. Cambozola and the pine nuts. Stir vinaigrette and adjust seasoning if desired and drizzle over salads. Butter toasted bread, cut each slice in half and then in half diagonally to form 2 triangles, spread with remaining 4 oz. Cambozola and place in hot oven just to soften and warm cheese. Place 4 triangles attractively around each salad. Serve with a crisp German Riesling wine. Serves 4.