

# Authentic German Side Dish Recipes

## Cranberry-Apple Crisp

TOTAL TIME: Prep: 15 min. Bake: 50 min.

YIELD: 6-8 servings.

- 4 cups chopped peeled tart apples
- 2 cups fresh or frozen cranberries
- Zest from one orange
- 1 cup sugar
- 3 tablespoons all-purpose flour

### TOPPING:

- 1-1/2 cups quick-cooking oats
  - 1/2 cup all-purpose flour
  - 1/2 cup packed brown sugar
  - 1 t cinnamon
  - 1/2 cup butter, melted
  - 1/4 cup chopped pecans
- 

Combine apples, cranberries, sugar, and flour. Pour into a greased 13 x 9-in. baking dish. In a bowl, mix topping ingredients until crumbly; sprinkle over fruit mixture. Bake at 350° for 50-55 minutes or until fruit is tender.

---

## Hot Potato Salad

YIELD: 12 servings

- 5 pounds potatoes, boil with peelings until tender (do not salt water)
- 1-pound bacon, fried and cut into small pieces
- 2 cloves of garlic, minced
- ¾ cup onions minced
- Dash of parsley

Dice potatoes, add crisp bacon, onion, and garlic. Salt and pepper to taste. Place in 9 x 13 pan.

### DRESSING:

- 4 eggs (beaten)
- 1 ½ c sour cream
- 1 cup mayonnaise
- 2/3 cup white vinegar
- 2 T sugar

Heat eggs, sour cream, mayonnaise, vinegar and sugar over low heat- do not need to cook. Pour over potato mixture and mix well. Put in oven to keep warm.

## Red Cabbage

YIELD: 10 servings

- 1 pound bacon, fried until crisp and cut into small pieces
- 1 medium head red cabbage, shredded fine (about 8 cups)
- ¼ cup red wine vinegar
- 2 apples with peeling chopped fine
- Salt & pepper to taste
- 1-2 T sugar
- 1 bay leaf
- 2 whole cloves
- 1 small onion diced

Combine all ingredients and cook covered over low heat for at least 30 minutes. Add water as needed. Put in 9 x 13 pan.

## Sauerkraut

YIELD: 12 -16 servings

- 2 quarts sauerkraut
- 1 cup finely chopped onion
- ½ pound Bacon
- 1 T minced Garlic
- ½ cup vegetable broth
- 1 T Caraway Seeds
- Optional 1-2 ham hocks

Fry bacon, onion and garlic. Pour in Kraut. Add vegetable broth and Caraway Seeds. If using ham hocks add at this point. Cook for 1 hour over low heat. Remove ham hocks. Place in 9 x13 pan.