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....your recipes needs

Dutch

Recipes



YUM YUM Funnel Cakes

Description

Yum Yum, as the name suggests is a yummy cake.

Ingredients:

- 2 large eggs, lightly beaten
- 1 1/2 cups milk
- 1/4 cup packed brown sugar
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- vegetable oil (for frying)
- confectioners sugar



Preparation:

- Combine the eggs, milk and brown sugar in a large mixing bowl.
- In a separate bowl, combine the flour, powder and salt and beat into egg mixture until smooth.
- In a chicken fryer or electric skillet, heat at least a half inch of oil to 375 degrees.
- Pour from several inches above the hot oil. Fry for about 2 minutes on each side or until golden brown.
- Remove with tongs and place on paper plate or paper towels.
- Repeat with remaining batter.
- Dust each with confectioners sugar and serve warm.

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Kip Met Kerriesaus

Description

Baked chicken and the combination of sauce is very good.

Ingredients:

- 1 chicken, seasoned with salt and pepper and baked in oven (or use a cooked store rotisserie chicken)
- 1 onion
- 6 tablespoons butter
- 1 teaspoon curry powder
- 1/4 cup flour
- 2 cups chicken stock (canned broth or bouillon is OK)
- 1/4 cup half-and-half cream or milk



Preparation:

- Slice and saute onion in butter until lightly browned.
- Add curry powder and flour and stir for a few minutes to absorb the butter and brown a bit.
- Slowly add stock, stirring constantly to avoid lumps.
- Simmer for approximately ten minutes or until thickened.
- Meanwhile cut chicken into serving pieces and arrange on platter.
- Add creme or milk to the sauce, stir and pour sauce over chicken.
- Serve with rice.

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Rode Kool

Description

Red Kool is a cool recipe made from beetroot.

Ingredients:

- 1 head red cabbage
- 3-4 tablespoons vinegar
- 2 tablespoons sugar
- 1/2 teaspoon ground cloves
- 1 pinch pepper
- 1 tablespoon butter
- 1 teaspoon salt



Preparation:

- Cut and shred cabbage.
- Cook in a small amount of boiling water with salt, cloves and pepper for about 45 minutes.
- Dont let it boil dry, but dont add too much water.
- During the last 10 minutes of cooking time add the vinegar.
- Just before serving add the butter and seasoning.

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Yellow Split Pea Soup

Description:

Yellow split pea is very healthy recipe.

Ingredients:

- 1 (1 lb) package yellow split peas
- 1 lb ham steak, cubed
- 1 large onion, minced
- 2 carrots, finely diced
- 2 celery ribs, finely diced
- 4 large potatoes, coarsely diced
- 1 bay leaf
- 1/2 teaspoon thyme leaves
- 2 1/2 quarts ham stock (or water, and boullion cubes)
- salt and pepper



Preparation:

- Wash and sort peas.
- Place all ingredients except potatoes in a larger soup pot and bring to a boil.
- Cover and reduce heat to medium low, and simmer 30 minutes or so.
- Add potatoes and continue to simmer 1-2 hours, or until desired thickness is achieved.
- The longer you leave it on the heat, the thicker it will become.
- Serve hot with caraway rye bread.

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Dutch Beef Stew

Description

This is a new recipe tried which is very tasty.

Ingredients:

- 1 lb lean stewing beef, cubed
- 1/2 cup flour
- 2 tablespoons oil
- 1 large onion, sliced
- 2 minced garlic cloves
- 1 tablespoon brown sugar
- 4 teaspoons red wine vinegar
- 2 tablespoons chopped parsley
- 1 bay leaf
- 1/4 teaspoon thyme
- 1/4 teaspoon black pepper
- 1 cup beef broth or stock
- 12 ounces dark beer
- 1 cup flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 tablespoon butter
- 2/3 cup milk



Preparation:

- Preheat oven to 325.
- Dredge beef in flour, then brown in oil in a Dutch oven. Remove and set aside.
- Brown onion and garlic in pan drippings. Add 1 T brown sugar, 2 t of wine vinegar, thyme, pepper, bay leaf, and chopped parsley.
- Pour stock over stew, and then add beer.
- Cover, and bake for 2 hours at 325.

- While the stew is baking, make the dumplings. Mix the flour, baking soda and salt together. Mix the butter in (I melt it first), and then stir in the milk. Batter should be a little bit dry but fluffy.
- Remove from oven and place on stove on medium heat. Stir in remaining 2 t of vinegar. When bubbling, drop dumpling batter by the tablespoon into the stew.
- Cover and simmer 15 minutes.

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