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## German Recipes



# Kaese Spaetzle

## Description

Tasty homemade German recipes. A German recipe version of macaroni and cheese.

### Ingredients:

- 1 1/2 cups all-purpose flour
- 3/4 teaspoon ground nutmeg
- 3/4 teaspoon salt
- 1/8 teaspoon pepper
- 3 eggs
- 3/8 cup 2% milk
- 3 tablespoons butter
- 1 onion, sliced
- 1 1/2 cups shredded Emmentaler cheese



### Preparation:

- Sift together flour, nutmeg, salt and pepper. Beat eggs in a medium bowl. Alternately mix in milk and the flour mixture until smooth. Let stand for 30 minutes.
- Bring a large pot of lightly salted water to a boil. Press batter through a spaetzle press into the water. You may also use a potato ricer, colander, or a cheese grater. When the spaetzle has floated to the top of the water, remove it to a bowl with a slotted spoon. Mix in 1 cup of the cheese.
- Melt butter in a large skillet over medium-high heat. Add onion, and cook until golden. Stir in spaetzle and remaining cheese until well blended. Remove from heat, and serve immediately.

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# Raspberry Custard

## Description

Traditional German recipes are very delicious.

### Ingredients:

- 1 1/2 cups all-purpose flour, divided
- 1/2 teaspoon salt
- 1/2 cup cold butter or margarine
- 2 tablespoons whipping cream
- 1/2 cup sugar
- 3 cups fresh raspberries
- TOPPING:
- 1 cup sugar
- 1 tablespoon all-purpose flour
- 2 eggs, beaten
- 1 cup whipping cream
- 1 teaspoon vanilla extract



### Preparation:

- In a bowl, combine 1 cup flour and salt; cut in butter until the mixture resembles coarse crumbs.
- Stir in cream; pat into a greased 13-in. x 9-in. x 2-in. baking pan. Combine the sugar and remaining flour; sprinkle over crust.
- Arrange raspberries over crust. For topping, combine sugar and flour. Stir in eggs, cream and vanilla; pour over berries.
- Bake at 375 degrees F for 40-45 minutes or until lightly browned. Serve warm or chilled.

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# Conchi's Sangria

## Description

Quick and easy German recipes, makes a great drink to mix up for a summer party.

### Ingredients:

- 4 (750 milliliter) bottles red wine
- 1 1/4 cups white sugar
- 2 Granny Smith apples - peeled, cored and sliced
- 4 sliced fresh peaches
- 2 bananas, peeled and sliced
- 2 cinnamon sticks, crushed
- 3 liters lemon-lime flavored carbonated beverage



### Preparation:

- In a large pitcher, combine red wine, sugar, apples, peaches, bananas and cinnamon sticks. Refrigerate for 6 hours or overnight.
- When you're ready to serve, stir in the lemon-lime soda.

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# Vanilla Port

## Description:

These German recipes is served with honey-scented whipped sour cream.

## Ingredients:

- 12 fresh figs
- 1/2 cup heavy whipping cream
- 1/2 cup sour cream
- 1/4 cup honey
- pinch of salt
- 1 1/2 cups port
- 2 cinnamon sticks
- 2 peppercorns
- 2 whole cloves
- 1 tablespoon honey
- 2 teaspoons vanilla extract
- 1 tablespoon balsamic vinegar
- 1 lemon, zested
- 1 orange, zested
- fresh mint



## Preparation:

- Trim a small piece from the bottom of each fig so they stand up straight. Remove stems, and score a 1/4 inch "X" into the top of each fig. Set aside.
- In a bowl, beat whipping cream together with sour cream until stiff peaks form. (This can be done either by hand, or with an electric mixer.) Gently fold in 1/4 cup of honey and a pinch of salt. Cover, and refrigerate.

- Pour port into a small saucepan over medium high heat. Add cinnamon sticks, peppercorns, cloves, 1 tablespoon honey, vanilla extract, balsamic vinegar, and lemon and orange zests. Stir to dissolve honey and blend flavors. Bring mixture to a boil, reduce heat, and simmer for up to 30 minutes, or as time allows, being careful not to reduce liquid too much. Place figs upright in pan, cover, and cook for 5 minutes.
- To serve, place a spoonful of honey cream in the center of each plate. Arrange 3 figs around the cream, and drizzle with a small amount of poaching liquid. Tuck a sprig of mint into the slit on the top of each fig. Serve immediately.

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# Walnut Squares

## Description

These German recipes have a wonderful flavor that comes from Port wine.

### Ingredients:

- 1/2 cup butter, softened
- 3/4 cup brown sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 2 tablespoons milk
- 2 tablespoons port wine
- 1 cup chopped walnuts
- 3/8 cup all-purpose flour
- 1/2 teaspoon baking powder
- 2 tablespoons port wine
- 1 cup confectioners' sugar
- 1 tablespoon butter, softened
- 1 tablespoon port wine
- 2 drops red food coloring



### Preparation:

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan.
- In a large bowl, cream together the butter and sugar until light and fluffy.
- Beat in the egg, then stir in the vanilla, milk and 2 tablespoons Port wine. Combine the flour, chopped walnuts and baking powder; stir into the creamed mixture. Spread evenly into the prepared pan.

- Bake in the preheated oven for 15 to 20 minutes, until a knife inserted into the center comes out clean. Brush the top with 2 tablespoons of the Port wine as soon as it comes out of the oven.
- Let cool to room temperature before glazing.
- To make the glaze, beat together the confectioners' sugar, 1 tablespoon of butter, and 1 tablespoon of port wine until smooth and spreadable. Spread over the cooled bars.

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