Gevulde Speculaas

Filled Spice Cookies

From *Delightfully Dutch Recipes and Traditions* by Carol Van Klompenburg

Speckulaas are spice cookies, traditionally baked in wooden molds of different shapes-- windmills or people.

Ingredients:

2 cups flour ½ cup brown sugar

1 tsp baking powder ⅓ cup granulated sugar

1 tsp cinnamon 1 cup butter

½ tsp baking soda

½ tsp cloves 1 Tbsp milk

½ tsp allspice

¼ tsp nutmeg

Almond paste filling:

1 cup ground almonds just use 1 can of prepared

¾ cup sugar OR almond paste (8 oz) can be

1 egg found at Krogers with the pie

1 Tbsp lemon juice fillings

In a large bowl, mix the first 10 ingredients (flour🡪butter). It works best if you mix all the dry ones first, then add the sugar and butter with a pastry cutter. Knead together until dough forms a ball. Divide dough in half. Press half the dough into the bottom of a 9x13-inch pan. Spread/press almond paste filling across the dough. Cover the filling with the remaining part of dough. Sprinkle milk over the pan with a spoon. Bake at 375°F for 20-30 minutes, until dough comes away from the edges of pan. Once cooled, cut into little squares.

Groentesoep met Vleesballetjes

Vegetable Soup with Meatballs

This is a family recipe that I associate with visits to my great aunt, Tante Lenie, in the Netherlands. Variations of this soup can be found in most all Dutch cook books.

Ingredients (8 servings):

8 cups water

2 beef bouillon cubes

4 stalks celery, sliced

3 carrots, diced

1 onion, minced

1 leek, sliced

¼ cup uncooked vermicelli/spaghetti (broken into little pieces) or rice

2 small bay leaves

1 tsp. parsley flakes

½ lb ground beef (or can be mixture of ground beef and pork)

½ cup bread crumbs

1 tsp salt

½ tsp pepper

¼ tsp nutmeg

In a large soup pot, bring water bouillon, bay leaves, and parsley flakes to a boil, add vegetables, and simmer, covered. While vegetables are simmering, mix ground beef, bread crumbs, salt, pepper, and nutmeg. Form small (½ inch diameter) meatballs. Add vermicelli and meatballs to soup and simmer for about 10 more minutes or until meatballs are done.

Stamppot van Zuurkool

Sauerkraut with Potatoes

In my household, we just call this one-dish meal “Zuurkool” which is the word for sauerkraut. It is a very simple dish that my dad grew up eating on the farm. This recipe has never before been written down! Variations may be found in Dutch cook books.

For about 4 servings

Ingredients:

Bacon (thickly-sliced is best, about ¼ pound)

Sauerkraut (my mother prefers the kind in a jar as opposed to the bagged variety, we use about ½ of a 32 oz jar)

Potatoes (4-5, red potatoes work best, but any will do)

\*\*All these quantities may be adjusted to taste\*\*

Cut the bacon into little pieces with kitchen shears (if using knife, bacon cuts more easily when frozen). Place bacon in pan, cover with water, bring to a boil and let simmer for about 15-20 minutes. Wash, peel, and slice potatoes. Place in large pot with water, and boil until soft (as if you were making mashed potatoes). Optional to add a shake/pinch of marjoram or caraway seeds to potatoes as they boil. Drain and return to pot. Fork out about ½ of the sauerkraut from the jar into the potatoes (use more or less sauerkraut to your liking). Add bacon and about ½ cup bacon water. Mash. If too dry, add more of the bacon water (or sauerkraut juice if you like it really sour!) Serve with a dash of pepper and a slice of crusty rye bread.