**German Spareribs W/Saurkraut & Root Veggies**

Don Clemens

INGREDIENTS:

1 Rack Pork Spareribs

2 lbs. Freshpac Kraut

1 Onion—coarse chopped

1 Rutabaga—3/4” dice

2 lg. Parsnips—3/4” dice

1 tsp. Caraway Seed

Black Pepper to taste

1 Beer + Vinaigrette Salad Dressing for marinade

Your Favorite Spice Dry Rub

DIRECTIONS:

Trim rack of excess fat & separate into individual ribs. Apply dry rub & work into ribs. Put ribs into a large bowl or 1 gal. freezer bags & cover with beer/dressing mixture. Marinate 4-6 hrs., remove ribs from marinade & pat dry. Re-apply dry rub mixture and work into ribs. Place ribs on rack in a roasting pan cover & slow roast 4-6 hrs. at 250F. Remove cover during last ½ hr. Remove ribs from roaster (reserve 2 Tblsp. of grease from roaster drippings) and char for 4-5 min. per side on a very hot gas or charcoal grill or under a broiler. Remove ribs to a plate and tent w/foil.

Heat reserved grease in a fry pan & sauté onion, rutabaga & parsnips 5-6 min. until just starting to soften. Add kraut, caraway seed & pepper to taste & simmer to heat through, reduce kraut juice & finish cooking the veggies. Layer ribs, kraut & more ribs on a serving platter & enjoy.

**Rice with Mushrooms and Onion *(Risotto, Fontecchio style)***

Gail Hintze

**Ingredients**  
2 tbsp olive oil (or 1 tbsp each oil and butter)  
1 onion, chopped  
½ lb, mushrooms, sliced  
1 cup long-grain rice  
1½ cups chicken broth (homemade is best)  
salt  
pepper  
Parmesan cheese, grated  
  
**Directions**

Heat in a large pan: 2 tbsp olive oil (or 1 tbsp each oil and butter)

Add: 1 onion, chopped

When onion begins to soften, add: ½ lb, mushrooms, sliced

Stir and cook a few minutes more.

Add: 1 cup long-grain rice

Stir and cook a few minutes more.

Add: 1½ cups chicken broth (homemade is best)

Bring to a boil. Reduce heat, cover pan and simmer for 25 minutes, until liquid is absorbed.

Season to taste with salt, pepper and grated Parmesan cheese.

**Kimbap**

Catherine Barnett

**Ingredients**  
sushi/kimbap rice (some shops carry an assortment of rices and grains that are lovely, delicious, and nutritious to use in combination, including rice in various colors)

water

soy sauce

sesame oil

sesame seed

kim (dried seaweed/laver/*sushi nori*)

Fillings (optional):

vegetables – try carrots, broccoli, kohlrabi, bean sprouts, onion, pickled radish, or whatever suits your fancy

protein – try tofu, or beat an egg or two, fry in a very thin layer, and cut into strips (you could also use fish, ham, or other meat)

For the dipping sauce, combine the following in a small bowl, and stir to mix (note – proportions are approximate):

¼ c. soy sauce

1 Tbsp. sesame oil

½ tsp. crushed red pepper (optional; add more or less depending on how spicy you like it)

green onion, sliced in thin rounds

**Tools**

A sushi-rolling mat is very helpful (available for under $1 at oriental groceries). You can roll kimbap without one, but it’s messier and more difficult to get it rolled tight enough. (We discovered that, in a pinch, you can also use a piece of old bamboo curtain.)

**Directions**

Rinse rice well, until water runs clear. Prepare desired amount according to instructions on package, either on the stovetop or in a rice cooker.

While the rice cooks, prepare your fillings. Crunchier veggies can benefit from being lightly steamed. Everything should be cut into thin julienne-sized strips (but keep the strips as long as possible).

When the rice is ready, fluff with a fork and stir in soy sauce and sesame oil to taste. Amount will depend on how much rice you have, but start with a couple teaspoons and go from there. You want your rice to remain sticky, while being lightly flavored. Toss in a teaspoon or two of sesame seed while you’re at it.

Lay a sheet of kim (seaweed) on your rolling mat. Spread a thin layer of rice over the bottom two-thirds of the sheet. Arrange your fillings horizontally, about an inch from the bottom edge. Take a few grains of rice and smush them along the top edge of the kim to serve as “glue” to help it all stick together. Fold the bottom edge up, and, with the help of your mat, start rolling everything up like a burrito, making it as tight as you can without tearing the kim. Once it’s all rolled up in the mat, squeeze the mat firmly to help everything stick. You may need to tuck the ends in a bit to keep the fillings from falling out.

When ready to serve, cut into rounds about 2/3” thick and serve with dipping sauce. Eat slices with chopsticks, or, for a handy picnic meal, just leave it in a log and eat like a burrito.

**Foccacia**

Rudy Litwin

**Biga (Starter dough)**

*Start biga day before making the bread.*  
  
1 half cup 55 degree water  
1 third cup bread flour  
pinch of instant dry yeast

Mix all ingredients together until homogeneous.  
Place in lightly oiled bowl, turning dough over once to oil the top. Cover with plastic wrap and place into refrigerator for two hours.  
Remove from refrigerator and let stand at room temperature for 10 to 12 hours. This will develop the bread texture and flavor.

**Final dough**  
2 cups 85 degree water  
Biga  
3 Tablespoons Olive oil   
1/4 teaspoon Malt syrup   
4 cups plus 2 Tablespoons bread flour   
1 pkg instant dry yeast   
1 Tablespoon salt

Put Biga, water, oil, malt in large bowl. Work with hands, squeezing the dough between your fingers to break down into pebble size pieces. Mix flour and yeast together. Add flour mixture to wet ingredients, stirring while adding to break up the oil. Add salt and mix for about five minutes by hand. The dough should be slightly wet and sticky.

Cover the bowl for 45 min. to an hour till double in volume.  
  
Pour dough out onto a large cookie that has sides on it. Work the dough to the sides and ends to cover the entire cookie sheet.   
  
Dip your fingers in Olive oil. Dimple the dough with your finger tips all over.  
  
After dough has risen for about 30 to 40 min., again dimple the dough lightly with oiled fingers  
  
Place in 425 degree oven on top shelf for 25 min. or until golden brown on top.  
  
Optional: before baking sprinkle with rosemary leaves and sea salt.  
Also, you can place your favorite toppings on the foccacia bread, but sparingly: it is not a pizza.

**Russian Potato Salad**

Don Clemens

**Ingredients:**

2 or 2 ½ lbs. small red potatoes, quartered

6 eggs, hard boiled & sliced

1 ½ cups Mayo

1 pkg. frozen peas

1 bunch green onion

5-6 oz. tuna or salmon steak

fresh dill

1 sm. cucumber, coarse chopped

1 sm. yellow squash

6 slices bacon, fried crisp & crumbled

1 Tbsp. capers

lemon juice

3-4 sm. sweet gherkins, chopped

½ cup olives, chopped if large

salt & pepper to taste

paprika

asiago cheese, shredded

**Directions:**

Boil eggs about 12 min. Transfer to a bowl of cold tap water for 8-10 min., then shell eggs under a small stream of running cold tap water. Refrigerate until cold, then slice ¼” thick. Boil potatoes 6-8 min. until just tender. Rinse with cold tap water then return to heat about 1 min. to dry thoroughly. Chill potatoes completely. Brush fish steak with olive oil and grill or broil quickly (1-2 min. each side—do not overcook). Set aside to cool completely. Thin mayo with lemon juice to form a pourable dressing. Add pepper to dressing to taste.

To assemble salad, gently toss together potatoes, green onion, cucumber, yellow squash, pickle & olives. Toss mixture with dressing and salt & pepper to taste. Cut fish steak into 3/8”-1/2” cubes. Fold fish, bacon, peas & capers gently into the salad. Top with egg slices, paprika, fresh dill & asiago cheese. Can be served on greens or over a tomato for a luncheon or as a side dish to class up any meal. Enjoy.

**German Potato Salad**

Vera Staley  
  
**Ingredients:**5 c. cooked potatoes

1 medium sweet onion, chopped

salt

pepper

celery salt

5 slices bacon

1/2 c. vinegar

1/2 c. water

3 Tbsp. sugar

2 Tbsp. flour

**Directions:**

Cook potatoes with skins on, and cut into approximately 1" cubes. Mix potatoes with chopped onion, salt, pepper, and celery salt. Cut up bacon into small pieces and brown. Do not remove the bacon from the grease. Add the vinegar, water, sugar, and flour to the bacon and the grease and boil for about two minutes. Add this to the potatoes and mix. It can be garnished with sliced hard boiled eggs and served either warm or cold.

**Mulberry Muffins**

Vera Staley

**Ingredients**

1/3 c. butter

¾ c. sugar

1 egg, beaten lightly

2 c. flour

4 tsp. baking powder

1 c. milk\*

¼ c. mulberries\*

**Directions**

Cream butter and sugar together. Add berries and eggs, then milk, flour, and baking powder. Bake in muffin tin or ring pans or loaf pan until toothpick comes clean in 350° oven. This is the recipe I use for mulberry and blackberry breads.

\*If using frozen fruit, thaw and substitute juice for part of the milk.

**Cassata ala Siciliana (Sicilian Cake)**

Don Clemens

Read more about it at www.cooks.com/rec/view/0,191,150176-226193,00.html  
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***CAKE:***

1 pound cake (9 1/4 x 5 1/4 inches)  
1 lb. ricotta cheese  
2 tbsp. heavy cream  
1/2 c. sugar  
1/2 c. Amaretto di Saranno  
1/2 c. chopped candied fruit (I use DRIED fruit & berries)  
2 oz. semi-sweet chocolate  
1/4 c. nuts, coarsely chopped (optional)

***CHOCOLATE FROSTING:***

12 oz. semi-sweet chocolate, cut in sm. pieces  
3/4 c. Amaretto (I add 1 tsp. Instant coffee to the frosting Amaretto)   
1/2 lb. sweet butter, cut into 1/2 inch pieces

CAKE: Slice horizontally into 1/2 or 3/4 inch thick slices. Beat cheese until smooth. Beating constantly, add cream, sugar and Amaretto. With spatula, fold in chopped chocolate and fruit.

Center bottom slice of cake on flat plate (I moisten each cut surface of cake with approx. 1 Tbs. of Amaretto) and generously spread with ricotta mixture. Repeat layering. Gently press loaf together to make it as compact as possible. Refrigerate for about 2 hours or until firm.

FROSTING: Melt chocolate with Amaretto in a small heavy saucepan over low heat until dissolved. Remove pan from heat and beat in butter, one piece at a time, until mixture is smooth. Then chill until mixture thickens to spreading consistency. Spread frosting over Cassata. Cover loosely and let the Cassata ripen in refrigerator at least 24 hours before serving. Serves 10 to 12.