



Beer Pretzel Dumplings & Old Fashioned Sauerkraut

An adapted favorite from German Pavilion's "Symphonie" restaurant

- 2 Tablespoons butter
- 1/3 cup diced red onion
- 1/4 teaspoon (each) ground black pepper, nutmeg
- 3 ounces salted pretzels
- 2 ounces soft bread, cut in cubes
- 1 egg, lightly beaten
- 1/2 cup warm beer
- 3 to 4 Tablespoons fine chopped parsley
- 1/4 cup warm water or as needed
- 2 to 3 Tablespoons canola oil or as needed

Sauté Onions: In small skillet over medium heat, melt butter; add onion; sauté about 2 to 3 minutes; add black pepper and nutmeg; cook about 1 minute to heat the spices. Set aside.

Process Pretzels and Bread: Place pretzels in food processor; process into fine crumbs; remove to large bowl; Place bread cubes into food processor; process into crumbs; place into bowl with pretzel crumbs. Toss onions into crumbs.

Prepare Dumpling Dough: Add egg, beer, parsley, and water to crumbs until it forms a thick dough. If dough seems too dry, slowly add additional water by tablespoons.

Wrap up Dumpling Dough: Place 14-inch long sheet of plastic wrap on flat surface. Spoon dumpling dough in mixture in center of one end; form into a log about 6 inches long. Roll up in plastic wrap, tucking in the side edges to cover securely. With a 14-inch piece of aluminum foil; wrap the plastic covered log roll to cover securely with foil.

Boil Dumpling Dough: Bring a large pot of water to about 190 degrees F. Place wrapped foil log into the hot water; weight it down with a heavy lid or bowl. Cover the pot; simmer until dumpling is firm, about 25 minutes. Remove from water; remove foil wrapper; set plastic wrapped log aside to cool. Unwrap it; place on plate; cover with plastic wrap; chill in refrigerator for easier cutting.

Fry Dumplings: When ready to serve, cut dumpling log into 8 equal slices. Heat oil in skillet; add pretzel dumpling slices; cook over medium high heat, turn once until browned and crisp, about 1-1/2 minutes per side Yield: 8 round dumplings

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Old Fashioned Caraway Sauerkraut

Served German style with some ale sauce

Sauerkraut:

2 cups old fashioned sauerkraut, drained, rinsed
2 slices bacon, cooked crisp, crumbled, save drippings
1/2 cup chopped red onion
1-1/2 Tablespoon all-purpose flour
1/2 cup water
1/3 cup mild flavored beer
1 Tablespoon caraway seeds

1/4 teaspoon ground black pepper

1/3 cup dried cranberries

Garnish: 1 to 2 Tablespoons minced parsley or as desired

Prepare Sauerkraut: Rinse, drain, and squeeze liquid from sauerkraut. Set aside.

Cook Sauerkraut: Fry bacon in medium saucepan until cooked crisp; remove to plate, cool; crumble into pieces.

Add onion to bacon drippings; sauté for about 3 minutes or softened. Stir flour into 1/2 cup water; add beer. Stir into sauerkraut; bring to a boil over medium heat; stir to lightly thicken. Add caraway seeds and season with black pepper. (usually the sauerkraut has salt but season as desired). Add cranberries and bacon pieces. If desired, stir in additional water for a thinner sauce. Simmer for about 10 minutes or until sauerkraut is crisp tender. Set aside to stay warm. Serves 4

To Serve: Place sauerkraut on serving plate; arrange dumplings over sauerkraut; sprinkle with minced parsley. Serves: 4

The dish pairs well with grilled sausages and green lettuce salad.

About the Recipe: Pretzel dumplings were served at the German Pavilion at World Fair Expo 2015. These dumplings are completely different than the typical dumpling recipe since they are made from pretzels. They are flavored with beer, boiled, cooled, sliced, and then quick fried into a crispy dumpling slice. We served them with a creamy old-fashioned sauerkraut, dotted with sweet dried cranberries and bacon bits. Try adding several juicy grilled sausages to this dinner menu. It's like taking a trip to Germany.