

A Taste
of
Germany

The image features the text "A Taste of Germany" in a black, cursive font with a pinkish-red drop shadow. The text is arranged in three lines: "A Taste" on the top line, "of" in the middle, and "Germany" on the bottom line. A decorative border, consisting of three horizontal stripes of black, red, and gold, follows the outline of the text, creating a frame. The background is a solid light blue color.

German Breakfast Recipes

Brötchen/Semmeln (rolls) &
Cold-cuts/Cheese/Jam/Boiled Eggs
(Most common breakfast!)



Brötchen/
Semmeln
Recipe

Bauernfrühstück
(Farmer's Breakfast)



Muesli
(Hearty Cereal--often warm
and not so sweet)



Grießbrei

(Semolina* Porridge)

(SWEET, not salty!)



*May substitute
Cream-of-Wheat, & serve
warm for breakfast. May be lightly
dusted with cocoa powder or cinnamon.

German Main Dish Recipes--Fleisch (Meat)

Lunch was traditionally the largest meal of the day, so Lunch and Dinner recipes are interchangeable.

Schnitzel

(Breaded, fried, cutlet)

(multiple varieties)



Currywurst



Bratwurst



German Main Dish Recipes--Fleisch (Meat), cont.

Lunch was traditionally the largest meal of the day, so Lunch and Dinner recipes are interchangeable.

Rouladen

(usually beef rolls
but other meat
can be substituted)



Sauerbraten

(Sour Roast*)



*Considered a national dish."Sour" refers to the mix of spices used in the marinade.

Hühnerfrikassee

(Chicken Stew usually
over/with rice)



German Main Dish Recipes--Fisch (Fish) & Other

Lunch was traditionally the largest meal of the day, so Lunch and Dinner recipes are interchangeable.

Karpfen Blau

"Blue Carp"



Heringssalat

"Herring Salad"*



*Common variation is to have very small, thin, slices of apple mixed in as well. Heringssalat is often eaten spread on rye bread.

Brötchen/Semmeln

--yes, again :)

German Main Dish Recipes--Suppe (Soup)

Lunch was traditionally the largest meal of the day, so Lunch and Dinner recipes are interchangeable.

Ochsenschwanzsuppe (Oxtail Soup)



Westfälische Hochzeitssuppe Westphalian Wedding Soup



Markklösschensuppe (Beef Marrow Dumpling Soup)



German Side Recipes--Kartoffel (Potatoes)

Pommes Frites mit
Rot oder Weiß
(French Fries with Red
[Ketchup] or White
[Mayonaise])



Kartoffelsalat
(Potato Salad)



Reibekuchen
"Grated Cake"
(Potato Pancake)



Bratkartoffeln*
(Fried Potatoes)



*Pro tip: Boil potatoes with skin on and peel once cooked. Adds flavor.

German Side Recipes--Other

Spätzle

(Egg Noodle/Dumpling)



Knödel or Klöße
(Potato or Bread
Dumplings)
Many Variations



Rotkohl

(Red Cabbage)



Sauerkraut

(Sour [Fermented]
Cabbage)



German Kaffeetrinken (Afternoon Coffee) and Special Occasions

Berliner

(Jam Filled Doughnut)



Bienenstich

(Bee Sting Cake)



Schwarzwälder

Kirschtorte

Black Forest

Cake

Waffeln

(Waffles)

Often eaten with afternoon
coffee and served with whipped
cream and/or fruit.



German Kaffeetrinken (Afternoon Coffee) and Special Occasions

Apfelstreusel
(Apple Streusel)



Apfelstrudel
(Apple Strudel)



Bretzel
(Pretzel)



Spritzgebäck
(Butter Cookie/Shortbread)



Stollen
(Fruit Cake w/ or w/o
Marzipan)

