

German Breakfast Recipes

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

Brötchen/ Semmeln Recipe



Grießbrei
(Semolina* Porridge)
(SWEET, not salty!)



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

<u>Bauernfrühstück</u> (<u>Farmer's Breakfast</u>)



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



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 subsituted)



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

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<u>Karpfen Blau</u>

<u>"Blue Carp"</u>



<u>Herring Salad</u>*



*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)

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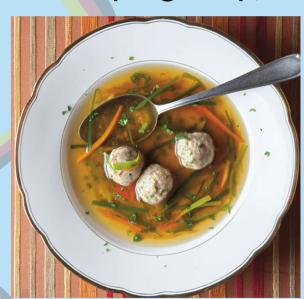
Ochsenschwanzsuppe (Oxtail Soup)



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])



<u>Kartoffelsalat</u> (<u>Potato Salad)</u>



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

<u>Spätzle</u> (<u>Egg Noodle/Dumpling</u>)



Knödel or Klöße
(Potato or Bread

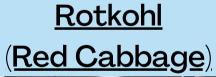
Dumplings)

Many Variations





Sauerkraut
(Sour [Fermented]]
Cabbage)





German Kaffeetrinken (Afternoon Coffee) and Special Occasions

<u>Berliner</u> (<u>Jam Filled Doughnut</u>)



Bienenstich
(Bee Sting Cake)





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





Cake

German Kaffeetrinken (Afternoon Coffee) and Special Occasions

<u>Apfelstreusel</u> (<u>Apple **Streusel**</u>)



<u>Apfelstrudel</u> (<u>Apple **Strudel**</u>)



Bretzel (Pretzel)



<u>Spritzgebäck</u> (<u>Butter Cookie/Shortbread)</u>



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

