

Oktoberfest 2011 Recipes

Kaesespaetzle (German Mac 'n' Cheese)

Most recipes start with homemade spaetzle but I cheated and bought the noodles. There are lots of simple noodle recipes online.

1 package of spaetzle noodles, boiled in salt water by package recommendation
8 oz Gruyere cheese, grated (many cheeses will work: Gouda, Swiss,
2 medium onions, sliced thinly, quartered and carmelized
2 tsp. olive oil
1 T butter

Prepare noodles, grate cheese and carmelize onions in olive oil.
Butter a casserole dish, put 1/2 of the noodles in the bottom, add 1/2 of the onions and 1/2 of the cheese. Repeat layers ending with cheese. Bake, covered, at 350° for 20 minutes, then uncovered for 15 minutes. If you like, brown the cheese with the broiler during the last 5 minutes.

Serve hot.

Linsensalat (Lentil Salad)

1/2 bag dried lentils
1 medium carrot, finely chopped
1 bunch parsley, chopped
2 cloves of garlic, minced
Dressing:
7 T. olive oil
2 T. white wine vinegar
2 T. vinegar (I used apple cider vinegar)
2 T. white wine (I used pinot grigio)
1 pinch cinnamon
1 tsp. sugar
1 tsp. pepper

Cook the lentils until soft, approximately 20 minutes, in salted water. Put the dressing ingredients into a bottle, cover and shake well. Saute the carrots and garlic in olive oil. Add parsley and carrots to lentils, pour in dressing and toss gently.