

## stuffed cabbage krautrouladen

CL0101-1

*Memo*

12 outer leaves from cabbage	¼ teaspoon pepper
8 strips bacon	1-pound can sauerkraut, drained
1 medium onion, chopped	1 8-ounce can tomato sauce
¾ pound ground beef	½ can undiluted tomato soup
2 cups cooked rice	2 teaspoons sugar
Pinch paprika	
½ teaspoon salt	

Blanch cabbage leaves in boiling water 5 minutes. *microwave 5'*

In a frypan sauté 4 strips of bacon and the onion until bacon is crisp. Mix ground meat, rice, and seasonings with bacon and onion. Place 2 tablespoons filling on each cabbage leaf. Roll up, folding in ends, and secure with toothpicks.

Place sauerkraut in bottom of a 2-quart casserole. Place cabbage rolls on top of sauerkraut.

Mix tomato sauce and soup and pour over cabbage rolls. Lay remaining 4 strips of bacon over top. Sprinkle with sugar. Cover casserole and bake 1 hour in preheated 325°F oven. If sauce is too thin, uncover last ½ hour of baking. Makes 6 servings.

## roast pork with madeira sauce

*schweinebraten mit  
madeirasosse*

3 to 4-pound pork roast, boneless	½ teaspoon white pepper
Peel from 1 lemon	1 tablespoon vinegar
2 bay leaves	1 cup dry white wine
½ teaspoon salt	2 tablespoons flour
	¼ cup Madeira wine

Place roast in roasting pan. Place lemon peel and bay leaves in bottom of pan.

Mix salt, pepper, vinegar, and white wine. Pour over meat. Roast meat at 325°F until internal temperature reaches 170°F (about 2 to 2½ hours). Baste meat with pan juices about every ½ hour. When roast is done, remove from pan. Degrease pan juice.

Mix flour with Madeira wine; gradually add to juices, stirring constantly with wire whisk. Cook until gravy thickens.

Slice meat and serve with gravy and spaetzle, potatoes, or noodles. Makes 6 to 8 servings.

## hunter's stew with cabbage jäger-eintopf mit kohl

*Good 11/92*

Although of Polish origin, this stew is still served today in Germany on days of the Hunt. This stew is good if prepared ahead and reheated.

6 cups thinly sliced cabbage (about 2 pounds)	8 pork loin chops
1 1-pound, 12-ounce can sauerkraut	1½ cups water
1½ teaspoon salt	1 pound smoked sausage or frankfurters, sliced ½ inch thick
2 bay leaves	2 8-ounce cans tomato sauce

Spread cabbage in the bottom of a large roaster. Cover with sauerkraut. Sprinkle with salt. Add bay leaves. Place pork chops on top and add water. Cover and bake at 325°F for 1 hour. Add sausage and tomato sauce. Continue baking until meat is tender.

Serve with boiled potatoes. Makes 8 servings.



*pork chop and rice casserole*

## **pork chop and rice casserole**

*reis mit schnitzeln  
überbacken*

*JK 10/2000  
CL0101-2*

### *tomato sauce*

- ¼ cup vegetable oil
- 3 medium ripe tomatoes, sliced
- 2 medium onions, chopped
- 2 garlic cloves, minced
- ½ teaspoon salt
- ¼ teaspoon white pepper
- ¼ teaspoon dried oregano leaves

### *rice*

- 1 cup uncooked long-grain rice
- Water and salt (according to package directions)

### *chops*

- 4 pork chops
- ½ teaspoon salt
- ¼ teaspoon white pepper
- ¼ teaspoon paprika
- 2 tablespoons vegetable oil
- Margarine to grease casserole
- 3 tablespoons grated Emmenthal or Swiss cheese
- 1 tablespoon butter

To prepare sauce, heat vegetable oil in a frypan; sauté tomato slices, onions, and garlic for about 5 minutes, stirring constantly. Season with salt, pepper, and oregano. Cover and simmer tomatoes in their own juices for about 20 minutes. Strain through a sieve and return puree to the frypan. Cook until liquid is reduced to two-thirds, stirring frequently. Set aside.

Meanwhile, prepare rice according to package directions. Set aside.

Season pork chops with salt, pepper, and paprika. Heat oil in a frypan, add chops, and fry for 5 minutes on each side.

Generously grease an ovenproof dish. Cover bottom with half the rice and pour half the tomato sauce over the rice. Arrange 2 pork chops on top, and sprinkle with half the grated cheese. Repeat layers. Dot with butter. Place in a preheated 350°F oven; bake for 30 to 40 minutes. Makes 4 servings.



*pork chops in onion sauce*

**pork chops  
in onion sauce**

*schweinekotelett in  
zwiebelsosse*

*Cl0100-3  
real nice  
9/4/2  
good gravy*

- 4 pork chops
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1½ tablespoons flour
- 1½ tablespoons vegetable oil

- 4 small (or 2 medium) onions,  
thinly sliced
- ½ cup beer
- ½ cup hot beef broth
- 1 teaspoon cornstarch

Season pork chops with salt and pepper; coat with flour. Heat oil in a heavy frypan. Add pork chops; fry for 3 minutes on each side. Add onions; cook for another 5 minutes, turning chops once. Pour in beer and beef broth; cover and simmer for 15 minutes. Remove pork chops to a preheated platter. Season sauce to taste.

Blend cornstarch with a small amount of cold water. Stir into sauce and cook until thick and bubbly. Pour over pork chops.

Serve with brussel sprouts and boiled potatoes. Makes 4 servings.

**baked pork  
chops**

*schweinekoteletts in saurer  
sahnesosse*

*OK*

- 6 pork chops
- 1 clove garlic, minced
- 1 teaspoon crushed caraway  
seeds
- 2 teaspoons mild Hungarian  
paprika (available at  
gourmet and specialty  
stores)

- ½ teaspoon salt
- Pepper as desired
- 1 cup dry white wine
- 1 cup sour cream (optional)

Place the pork chops in an ovenproof casserole.

Mix the remaining ingredients, except sour cream, and pour over the chops. Marinate the chops 2 to 3 hours in the refrigerator.

Bake the chops, uncovered, in the marinade in a preheated 325°F oven for 1 hour or until tender. Add more wine if needed. Stir sour cream into pan juices and heat through but do not boil.

Serve chops with sour-cream gravy and buttered noodles or dumplings. Makes 6 servings.

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## **pork chops dusseldorf**

*schweinekoteletts düsseldorf*

8 pork chops  
2 tablespoons vegetable oil  
½ cup chopped onion  
1 cup dry white wine  
1½ tablespoons  
Dusseldorf-style mustard  
1¼ cups canned beef broth  
2 tablespoons cornstarch  
4 small sour gherkins, cut in  
half

In a large frypan brown the chops in hot oil. Remove the browned chops; sauté the onion until transparent. Carefully pour in the wine; stir to remove the browned particles.

Mix the mustard with the beef broth.

Place the chops in the pan with the onion mixture; pour 1 cup beef broth over top. Cover and bake in a preheated 325°F oven 30 to 45 minutes, until tender. Remove chops to a heated platter. Keep them warm.

Mix the cornstarch with remaining ¼ cup beef broth. Blend into the juices to make gravy. Heat until thick and bubbly.

Pour gravy over the meat; garnish with sliced gherkins. Makes 4 servings.

## **stuffed pork chops**

*gefüllte schweineschnitzel*

6 slices boiled ham  
6 slices Swiss cheese  
12 boneless pork chops,  
pounded ¼-inch thick  
1 cup milk

1 cup flour  
3 eggs, beaten  
1½ cups dry bread crumbs  
¼ cup vegetable oil

Place 1 slice of ham and 1 slice of cheese between two slices of pork. (Pound pork as thin as possible.) Secure with toothpicks or string. Dip each in milk, then in flour. Shake off excess flour; dip into eggs, then into crumbs. Place in refrigerator at least ½ hour to dry coating.

Brown chops in hot oil in ovenproof frypan or covered casserole. Place in 350°F oven and bake, covered, about 30 minutes, until done.

If chops are very thin, they can be fried in oil, about 5 to 8 minutes on each side, and served immediately. Makes 6 servings.

## **pork ribs and sauerkraut**

*schweinerippchen und  
sauerkraut*

1-pound, 12-ounce can  
sauerkraut  
1 cup chopped onion  
1-pound, 12-ounce can  
tomatoes  
¾ cup firmly packed brown  
sugar  
3 pounds country-style pork  
ribs

Layer ingredients in a large casserole or roaster as listed, starting with sauerkraut and ending with ribs. Do not stir. Cover and bake at 325°F for 3 hours. Uncover last 45 minutes of baking. Makes 6 servings.