

Fabulous Food



For A Taste Of Germany—A Classic Strudel

(NAPSA)—There's good news for home cooks who want to add an authentic German flavor to a party, whether it's in the backyard, at a football tailgate or as part of a special holiday buffet.

A new website exclusively dedicated to German food and culinary culture is also designed to be a resource for classic German recipes and entertaining ideas.

This noncommercial website—published by German Foods North America—is an ideal source for many creative cooks searching online for high-quality, authentic and unique products, new recipe ideas, and local stores, restaurants or events that feature German food and beverages.

Oktoberfest Strudel

A tasty party treat with German flavors—strudel with apple, sauerkraut and Deuschländer or bratwurst, with a sweet mustard cream sauce.

Oktoberfest Strudel with Mustard Sauce

A strudel with German Oktoberfest flavors from green apple, German wine sauerkraut, caraway, mustard and Deuschländer sausage or bratwurst, served with a creamy mustard sauce. Perfect for Oktoberfest parties.

- ¾ cup melted German butter**
- 1 cup minced onion**
- 1 large Granny Smith apple, peeled, cored and diced**
- 1½ cups drained German Wine Sauerkraut**
- 2 tsp. caraway seeds**
- 8 phyllo sheets**
- ¼ cup German sweet mustard**
- 1 pound authentic German Deuschländer or bratwurst, thinly sliced**

Mustard Sauce:

- 1 Tbsp. German butter**
- 1 Tbsp. flour**
- 1 cup light cream**
- 3 Tbsp. German sweet mustard**
- 1 tsp. paprika**



A new website is a source of information on all types of German food, such as this strudel.

Preheat oven to 375° F.

In a large skillet, over medium heat, warm 2 tablespoons butter and sauté onion for 3 minutes. Add diced apple and sauté 3 more minutes. Remove from heat, stir in sauerkraut and caraway, and mix well.

On a large baking sheet, lay out one sheet of phyllo, fold in half lengthwise and brush with about 1 tablespoon butter. Repeat layering. Spread mustard over last layer of phyllo. Then spread sauerkraut filling lengthwise along the long side to the center of the dough, leaving a 1½-inch border around the edges. Top sauerkraut with Deuschländer sausage or bratwurst slices; roll jelly roll style, folding in the short edges. Place seam-side down on pan; brush top with butter and bake 25 to 30 minutes or until golden brown.

Meanwhile, prepare mustard sauce. In a large skillet, melt butter over medium-low heat, stirring in flour to form a smooth paste. Slowly stir in cream and continue stirring to keep lumps from forming. Whisk in mustard and heat through. Slice warm strudel and serve in a pool of mustard sauce. Sprinkle mustard sauce with paprika.

For more information, call (301) 365-5043 or visit www.germanfoods.org.