

Oma's Recipes

Ingredients:

5 potatoes
1 can chicken broth
1 cube of bouillon
Half an onion
1 tablespoon of brown sugar
Salt
Pepper
3 tablespoons of vinegar
Paprika
Vegetable oil
Chives

Instructions:

1. Boil potatoes in a pot with water for 30 minutes or until done.
2. Let sit and cool for 30 minutes.
3. Peel the potatoes.
4. Slice the potatoes with a potato slicer or a knife into a bowl.
5. Rinse the onion and dice it into the bowl along with the potatoes.
6. Pour half of the chicken broth into a small saucepan along with the bouillon cube. Heat to a boil.
7. Add the brown sugar to the broth as it heats.
8. Add salt, pepper, and vinegar to the potatoes and onions for flavor.
9. Add the broth to the potatoes and onions and mix them together. Let sit for two hours.
10. Add paprika, vegetable oil, and chives to taste. Serve in a bowl.



Potato Salad

Ingredients:

1 can tart cherries
2 tablespoons unbleached flour
Salt
Cloves
1 tablespoon brown sugar
2 cinnamon sticks

Instructions:

1. Coat the bottom of a saucepan with olive oil.
2. Place the saucepan on a stove-top on medium.
3. Add two slices of stick margarine to the pan.
4. Add two tablespoons of flour to the pan and whisk. Wait until it becomes golden brown in color.
5. Add two cups of milk and whisk.
6. Add cherry juice from canned tart cherries and whisk.
7. Add all of the cherries and mix together with a spoon.
8. Add a dash of salt, a pinch of cloves, a tablespoon of brown sugar, and two cinnamon sticks. Stir the mixture.
9. Let cook for 10 minutes on low. Serve in the saucepan.



Cherry Sauce

Ingredients:

Potatoes
Nutmeg
1 egg
1/2 cup Cream of Wheat
1 cup unbleached flour
Croutons
Salt

Instructions:

1. Cook potatoes on a stove-top in a pot full of water for 30 minutes.
2. Remove the potatoes from the stove-top and let them cool.
3. Skin the potatoes with a peeler.
4. Squeeze the potatoes through a spatzen machine (or a cheese grater).
5. Place the shredded potato in a bowl.
6. Grind in the nutmeg.
7. Add the egg, the Cream of Wheat and the flour to the potatoes, in that order.
8. Knead the potatoes and other ingredients into a consistent mixture.
9. Roll the mixture into ball-shaped dumplings while placing one crouton in each.
10. Place a pot full of water with a little salt added on the stove-top and heat on high until it reaches a boil.
11. Place the dumplings one-by-one into the pot.
12. Turn off the burner. The dumplings are done when they float. Serve in a bowl.



Potato Dumplings