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CHRISTMAS SPECIAL • WINTER 2010



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Dear Reader,

We are pleased to present you with our Second German World Christmas Special. This year we would like to give you an idea how the members of our German World team, who hail from Northern and Southern Germany as well as from Austria and Switzerland, used to celebrate Christmas before they came to the United States. On the following pages, they share their favorite Christmas memories and recipes with you.

And if you are still at a loss what to get for your loved ones for Christmas, our "Gift Guide with a European Touch" might offer some help.

We thank you very much for being our reader and wish you and your family a fun holiday season and a wonderful new year.

Merry Christmas!

Warmest regards,

Petra Schürmann

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GERMAN WORLD CHRISTMAS SPECIAL

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Duck Breast Filet with Potato dumplings & Red Cabbage *Entre: Wine Leek Soup with Cheese Hearts*



ABOUT THE AUTHOR:
Hiltrud Altit, a native from Hanover in Northern Germany, joined the German World sales team in summer 2009. Before moving to California in 1989, she lived for many years in Brussels, home of her late husband. Many of her favorite German dishes come with a slight Belgian or French twist.

German World sales manager **Hiltrud Altit**, a native from Hildesheim, shares her favorite dish for Christmas Day

I recall from my long-past childhood many Northern German dishes traditionally served on Christmas Day. For example, there was the classic goose with red or green cabbage, garnished with potatoes or dumplings, which we featured last year in our German World Christmas issue. This dish takes a little longer to prepare but is especially delicious when it is stormy and snowy outside. It is also filling enough to satisfy the whole family. Instead of goose many people prepare turkey. When properly baked in the oven, turkey meat is juicy and the skin is crisp.

● INGREDIENTS (SERVES 4)

2.5 pounds frozen duck breast filete (with skin);
25 ounces red cabbage; 1 bay leaf, sea salt, pepper;
1 onion; 4.5 ounces sherry; 5 ounces chicken broth;
3 oranges; 6 - 7 tsp orange jam; 2 T sauce thickener;
aluminum foil

● PREPARATION

Thaw out duck breast filetes. Heat red cabbage with the bay leaf and a little water to boiling, salt and pepper, and let simmer 20-25 minutes, stirring occasionally. Wash filetes and pat dry. Carefully make an incision in the skin, and fry with the top face down in a hot skillet for 3-5 minutes. Turn and fry for another 3 minutes. Remove, salt and pepper, and bake in an oven-safe form in preheated oven at 320 degrees F for another 12 minutes. Now peel and cut onion. Remove duck juice and saute onions in it. Pour in sherry, add hot brew and let simmer for a while. Peel 2 oranges and divide into segments. Press out juice and save. Keep remaining pulp. Add juice and 4-5 tsp jam to gravy, salt and pepper to taste, and lightly thicken with gravy thickener. Add and warm orange pulp in gravy. Wrap duck filetes in aluminum foil and let rest for 2-3 minutes. Season red cabbage with remaining jam to taste. Slice filetes and serve with gravy, dumplings and cabbage.

German World publisher **Petra Schuermann** loves soups.

So on Christmas Day a soup as an appetizer is a must. Often served on Christmas Eve in her hometown of Bielefeld was wine leek soup followed by a cold fish course: for example, a selection of smoked fish such as eel, mackerel and trout with horseradish and cranberry cream and a fresh salad with walnuts, red beets and Styrian pumpkin seed oil dressing. The soup is also ideal as an appetizer for duck breast as a festive delicacy on Christmas Day.

● INGREDIENTS (SERVES 6)

Soup:

1 onion; 2 leeks;
1 T butter; 13.5 ounces dry white wine; 20.5 ounces chicken broth; 1 heaping T sugar; a dash of salt; freshly ground pepper; 4.5 ounces crème fraîche (or sour cream); 2 egg yolks (medium-sized)

Cheese hearts:

6 slices sandwich toast; 2 ounces grated Emmentaler or Gouda; 2 T chopped chives

● PREPARATION

Soup: Peel and chop onions. Wash the leeks, clean and slice into small rings. Heat butter in a large pot, add and gently sauté onion and leek. Add broth and wine and simmer for about 15 minutes. Season soup to taste with sugar, salt and pepper. Mix crème fraîche or sour cream with egg yolk, and stir into soup. Steep, but no longer cook, soup on low heat for another 15 minutes.

Cheese Hearts: Toast bread slices, then cut out hearts of various sizes. Place them on a baking tray lined with baking paper and sprinkle lightly with cheese. Place baking tray on highest level in oven (around 485 degrees F) and bake until cheese melts





Beef Roulade with Mashed Potatoes and Brussels Sprouts For a Christmas Day Afternoon: Homemade Lebkuchen & Gluehwein

German World sales manager **Gabriele Utz**, a native from Stuttgart, shares her favorite Christmas dish

BEEF ROULADE (OR BEEF ROLLS)

This is a favorite of mine and a very delicious and popular German dish served on special occasions or for Sunday lunch when the whole family gets together. A typical Christmas lunch in my family was chicken noodle soup followed by beef roulade with mashed potatoes and brussels sprouts and “weinschaumcreme” (wine custard) for dessert. In the afternoon we served homemade lebkuchen and gluehwein (hot spiced wine).

● **INGREDIENTS (SERVES 6)**

1 1/2 pounds flank steak (Purchase one piece for each person. Have your butcher cut the meat in 6 rectangular, thin slices. Slices should not be thicker than 1/2 inch.); Dijon mustard or German-style mustard; 1/2 pound; thinly sliced, smoked bacon; 4 medium-sized onions; 4 German-style pickled cucumbers; 2 1/2 cups water (as needed); 3 T oil; A few celery leaves; heavy cream or crème fraiche; Dry red wine (optional); Salt, pepper, red pepper (paprika)

● **PREPARATION**

Beef Roulade: Season meat with salt and pepper and red pepper (paprika). Spread mustard on the seasoned side. Chop onions and pickles. Place 1 slice of bacon on each piece of meat and add onions and pickles to meat and roll the slice. Use sewing cotton or metal picks to prevent slices from falling apart (don't forget to remove before serving!). Heat the oil in a frying pan and fry the roulade well on all sides. Add celery leaves and another onion and quench with water (or use red wine instead). Put on lid and let boil for 1 hour and 20 minutes. Turn them once and add more liquid if needed (the roulade should be covered with liquid at all times).

Homemade Gravy: Remove roulade from the pan. Combine liquid with all the ingredients and mix it very well, then sieve it. Add crème fraiche or heavy cream to the liquid and some flour (to bind it); the sauce should

not be very thick. If needed, season with salt and pepper or add 2 tablespoons of tomato paste (gives it a nice red color).

LEBKUCHEN

Christmas without lebkuchen is like summer without sunshine! Remember Hansel and Gretel? The fairy tale where the witch lives in a lebkuchen (gingerbread) house? I discovered this recipe in an old German cookbook and found easy to make. Many lebkuchen are filled with marzipan or jelly, but this one is simple and has no filling.

● **INGREDIENTS**

500 g flour (1 pound); 1 egg;
125 g butter (1 stick); 300 g honey (3 cups);
50 g apricot jam (1/4 cup); 15 g cinnamon (1 tbsp);
15 g cocoa (1 tbsp); 1 lemon and 1 orange peel (organic); 250 g ground almonds or almond flour;
1 tbsp natron (if not available, use baking soda);
1 tbsp water

Glaze:

150 g powdered sugar (3/4 cup); 2 tbsp rum; 1 tbsp hot water; 150 g almond halves (3/4 cup)

● **PREPARATION**

Mix all dough ingredients together (except natron and water) and knead until dough is smooth. Add the natron mixed in water. Preheat oven to 350 degrees F. Grease a baking tray with butter. Spread dough on tray (about 1/4 inch thick). Bake dough for 30 minutes at medium heat. Remove lebkuchen from the oven and cut into regular rectangles, e.g., 4 x 8 cm. To make glaze mix powdered sugar with rum and water until smooth and spread evenly over lebkuchen rectangles. Place 4 almond halves in the middle or at the corners of each rectangle. This recipe makes 36 lebkuchen.



ABOUT THE AUTHOR: Gabriele Utz, a native from Stuttgart, joined the German World team in August 2010. She is an artist, a published writer and an accomplished cook. She shares her best recipes on her website www.mybestgerman-recipes.com



Christmas Carp with Root Vegetables, Parsley Potatoes & Horseradish Christmas Sachertorte for Dessert



ABOUT THE AUTHOR: Barbara Gasser, who hails from the same hometown of Graz in Styria as Arnold Schwarzenegger, has been a staff writer for German World for a long time and works for the leading Austrian publications on a regular basis.



ABOUT THE AUTHOR: Austrian-American Sonia Laszlo is a native Viennese, but her heart beats for Austria and California. She has been a German World staff member for more than eight years.

Barbara Gasser, a native from Graz, shares her favorite Christmas Eve dish.

In many regions of Austria, it is a tradition to serve carp on Christmas Eve. I recall that fish was typically very expensive in Austria and thus a special feast for the family. When my father caught the carp himself, my mother dehydrated the fish over night. This removes the carp's muddy taste. For me the Christmas carp in the simplicity of its preparation and the use of earthy winter vegetables symbolizes in a special way the humble manner in which the Christ child was born.

● INGREDIENTS (SERVES 4)

- 1 carp
- 1/2 lb root vegetables: root celery, parsley, leeks and carrots
- 1 medium-sized onion
- 1 garlic clove
- 1 dash of salt
- 1 bay leaf
- Peppercorns
- Thyme
- 2 T vinegar
- 2.5 lbs potatoes
- 1 horseradish root or prepared horseradish

● PREPARATION

If the carp is whole, first divide evenly, then place pieces in a saucepan. In our home the head was also placed in the saucepan, as especially the cheeks were considered to be a delicacy. Cut the root vegetables into thin noodle-like slices, chop the onion, and add the garlic clove and herbs to the fish. Fill with water until carp is completely covered. Then add the vinegar. Place saucepan in oven and steam until soft.

In the meantime cook and peel the potatoes. Grate fresh horseradish from the horseradish root and place on a plate.

As soon as the carp is finished steaming, arrange the fish and root vegetables on a serving plate. Place potatoes in a bowl with butter and garnish with parsley. Serve the grated horseradish with the Christmas carp.

German World online editor **Sonia Laszlo** always looks forward to a homemade Sacher Torte when celebrating Christmas in her hometown of Vienna.

Certainly one of the most famous Austrian culinary specialties: the Sacher Torte. Its exquisite appearance may make it seem impossible to create at home but this recipe is fairly easy. Allow 1-2 hours for preparation.

● INGREDIENTS (SERVES 6)

Cake:

- 1 cup butter, 8 egg yolks, 6 ounces baking chocolate, 1 cup confectioner's sugar, Vanilla, 10 egg whites, 1 cup flour, 4 tablespoons apricot jam

For the Chocolate Frosting:

- 1 cup sugar, 7 ounces baking chocolate, 1 cup water

● PREPARATION

Cake: Cream butter. Melt chocolate in a double boiler. Stirring constantly, gradually add, one by one, melted chocolate, sugar, and egg yolks to creamed butter. Add flour and a dash of vanilla and beat well. Beat egg whites until stiff and fold into batter. Pour mixture into a well-greased 10-inch mold. Bake at 300 degrees F for about 1 hour. Let cool and turn out of mold. Split and spread heated and slightly diluted apricot jam over the lower half of the cake. Replace top and brush with apricot jam and cover with chocolate frosting.

Chocolate Frosting: Boil sugar and water until sugar is completely dissolved. Melt the chocolate (preferably Manner chocolate if available) separately in a double boiler. Gradually add sugar syrup to chocolate, stirring

constantly. When cooled, frost the cake. Let the Sacher Torte sit for at least one hour in the refrigerator and serve it with real whipped cream and a good cup of Austrian coffee, such as Julius Meinl coffee, which is also available in the US.





Fondue, Table Grill or "Advent Pork Roast"

There is really no typical Swiss Christmas dinner. Each family seems to have its very own traditions. Raclette and fondue are still the items of choice of Swiss cuisine because they make for cozy togetherness without someone having to spend hours in the kitchen.

In many families, a Christmas dish often is the so-called "table-grill." The device both eliminates the task of someone having to work in the kitchen and allows for everyone to share in the fun at the same time. The "table-grill" consists of six to eight little pans on two tiers. It is placed in the middle of the table, surrounded by small bowls with a variety of sauces. Adjacent, a platter of meat and cipolata veal sausages (cut in small pieces) is arranged with slices of pineapple, small pickled cucumbers, mini corn cobs and tomato slices.

Another very popular dish among Swiss families during the Advent season is the "Advent Pork Roast," served with red cabbage and dumplings.

● INGREDIENTS (SERVES 4)

Pork-Roast (2 lbs); 2 shallots, minced; 3.75 oz. figs (dried), diced; 3.75 oz. dates (no pits), diced; 3.75 oz. walnuts, chopped; 1 whole orange, rind removed; 2 tsp orange juice, keep more aside; 2 garlic cloves, pressed; 1 red chili (or bell) pepper, cored and finely chopped; 1/2 tsp thyme (more to taste); 1 tsp gingerbread spice; 3/4 tsp salt & pepper (ground); Oil to brown the meat; 7.5 oz. meat broth; 2 tsp cognac; 7 oz. cream (half & half), whipped

● PREPARATION

Meat: Cut meat lengthwise 3-4 times into trenches (Don't cut completely through.) Cover meat and keep it cool.

Filling: Soak and season shallots and all other ingredients in the cognac. Let stand for 30 min. Fill evenly into the 4 meat trenches, wrap with kitchen string. Heat oil in a pan and cook the roast on both sides for about 10 min. A crust should build up. Place meat on the oven grill and soak up the excess oil residue with a paper towel. Put the pan aside. Preheat the oven to 350 F. Place meat on the grill in the oven and insert a baking sheet underneath to catch liquids during roasting.

Sauce: Mix the orange juice and bouillon liquid in a pan and simmer with the remaining drippings from the roasting pan. Reduce heat, add cognac and whipped cream or crème fraîche. Cook on high for about 5 min. until the sauce reaches a proper consistency. Season with salt and pepper. Preparation time: approximately 1 hour.



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Swiss Pear Pie

Photographer **Dina Kouchakji**, a Swiss native from the region of Basel, who has been with German World for many years, shares her favorite Christmas dessert.

● INGREDIENTS

Crust:

1 stick & 1tbsp or 1/2 cup or 9 tbsp; unsalted butter; 1/2 cup water; 2 1/2 cups all-purpose flour; 1 tsp salt; 2-3 tbsp sugar

Topping:

6 - 9 tbsp almond meal; 5 - 6 pears; Sugar and cinnamon

Coating:

3/4 cup heavy cream or Half & Half; 2 - 3 eggs; 2 tbsp sugar; 1/2 tsp cinnamon; 1/2 tsp vanilla powder

● PREPARATION

Crust: Melt butter in pan on low heat, then remove from stove. Add the water to melted butter. Mix sugar in separate bowl. Add melted butter and water to flour and stir with spoon until mixed, then knead dough by hand. Dough should be smooth and not stick to the bowl. Refrigerate until firm.

TIP: Wrap dough with plastic wrap to keep it from drying out during the chilling process. Roll dough on lightly floured surface, approximately 1/6 inch thick, and arrange on greased or floured baking tray or round glass pie plate (diameter 11 - 12 inches).

Randomly pierce dough well with fork to prevent air bubbles from forming while baking.

Topping: Lightly cover crust base with almond meal. Peel, core and quarter pears, and cut into thin slices. Arrange slices on crust base any way you like. Sprinkle cinnamon over arranged pear slices.

TIP: Before arranging pear slices, pre-cook in microwave for approximately 2 minutes until tender, but avoid turning them into mush!

Coating: Whisk heavy cream, eggs, sugar, cinnamon and vanilla powder together and pour over prepared pie before baking.

● BAKING:

Bake approximately 30 minutes on lower level in preheated oven at 425 degrees F until golden brown. Let pie cool in baking tray. If preferred, decorate with whipped cream before serving.

GENERAL TIP:

I prefer to use organic products and brown sugar. Almond meal is available at Trader Joe's. Instead of pears, you may also use apples, plums or apricots.



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ABOUT THE AUTHOR:

Dina Kouchakji grew up in Switzerland and has been with German World for more than 5 years. She loves to cook and has not forgotten her Swiss family recipes which she is happy to share here with you.

* German World's Christmas Gift Guide

For Him & Her



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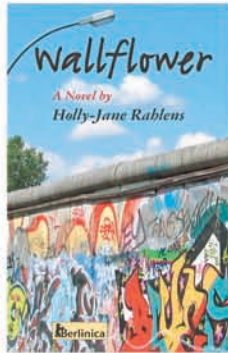
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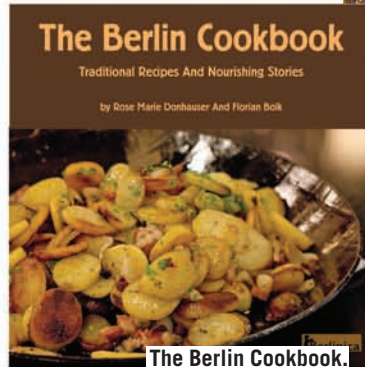
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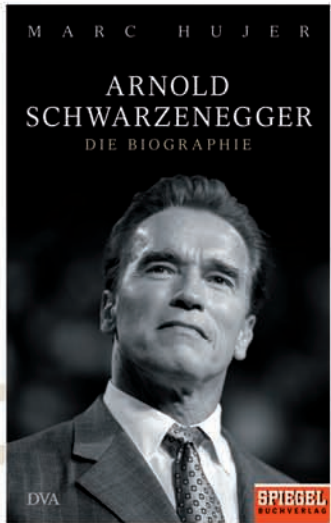
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by Marc Hujer

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* For Joyful Holidays!

Stille Nacht, Heilige Nacht *Silent Night, Holy Night*

Certainly the most famous Christmas song in Germany and America. Music was composed by Franz Xaver Gruber in 1818 and the lyrics are by Joseph Mohr (1816/1818). The English translation by John Freeman Young (1863)

Stille Nacht, heilige Nacht,
Alles schläft; einsam wacht
Nur das traute hochheilige Paar.
Holder Knabe im lockigen Haar,
Schlaf in himmlischer Ruh!
Schlaf in himmlischer Ruh!

Stille Nacht, heilige Nacht,
Hirten erst kundgemacht
Durch der Engel Halleluja,
Tönt es laut von fern und nah:
Christ, der Retter ist da!
Christ, der Retter ist da!

Stille Nacht, heilige Nacht,
Gottes Sohn, o wie lacht
Lieb' aus deinem göttlichen Mund,
Da uns schlägt die rettende Stund'.
Christ, in deiner Geburt!
Christ, in deiner Geburt!

*Heute singt man nur
die Strophen 1, 6 und 2 (oben)
von der originellen
Joseph-Mohr-Version (1816).*

*Silent night, holy night
All is calm all is bright
'Round yon virgin Mother and Child
Holy infant so tender and mild
Sleep in heavenly peace
Sleep in heavenly peace*

*Silent night, holy night,
Shepherds quake at the sight.
Glories stream from heaven afar,
Heav'nly hosts sing Alleluia;
Christ the Savior is born
Christ the Savior is born*

*Silent night, holy night,
Son of God, love's pure light.
Radiant beams from Thy holy face,
With the dawn of redeeming grace,
Jesus, Lord, at Thy birth
Jesus, Lord, at Thy birth*

Today only verses 1, 6
and 2 (above) from the original
Joseph Mohr version (1816)
are sung

Vom Himmel hoch, da komm' her

(Text by Martin Luther)

Vom Himmel hoch, da komm' ich her.
Ich bring' euch gute neue Mär,
Der guten Mär bring' ich so viel,
Davon ich sing'n und sagen will.

Euch ist ein Kindlein heut' gebor'n
Von einer Jungfrau auserkor'n,
Ein Kindelein, so zart und fein,
Das soll eur' Freud' und Wonne sein.

Es ist der Herr Christ, unser Gott,
Der will euch führ'n aus aller Not,
Er will eu'r Heiland selber sein,
Von allen Sünden machen rein.

Er bringt euch alle Seligkeit,
Die Gott der Vater hat bereit,
Dass ihr mit uns im Himmelreich
Sollt leben nun und ewiglich.

So merket nun das Zeichen recht,
Die Krippe, Windelein so schlecht,
Da findet ihr das Kind gelegt,
Das alle Welt erhält und trägt.

Des laßt uns alle fröhlich sein
Und mit den Hirten gehn hinein,
Zu sehn, was Gott uns hat beschert,
Mit seinem lieben Sohn verehrt.



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German & American Christmas Songs ✨

Weiße Weihnacht White Christmas

One of the most popular Christmas songs in America, written and composed by Irving Berlin (Isarel Beilin) for the film *Holiday Inn* (1942). Although there is a German version to the song, even in Germany the English original is played at most times.

Deutsch Text: B. Balz/I. Berlin

Süß singt der Engel Chor Weihnacht
Und draussen rieselt leis' der Schnee
Festlich strahlen Kerzen in allen Herzen
Vergeh'n Kummer heut' und Weh

Süß singt der Glocken Ton Weihnacht
Das Fest der Liebe ist nun da
Und ein einz'ger Wunsch stellt sich ein
Möcht's auf Erden Frieden immer sein

Festlich strahlen Kerzen in allen Herzen
Vergeh'n Kummer heut' und Weh
Süß singt der Glocken Ton Weihnacht
Das Fest der Liebe ist nun da

Und ein einz'ger Wunsch stellt sich ein
Möcht's auf Erden Frieden immer sein

*I'm dreaming of a white Christmas
Just like the ones I used to know
Where the treetops glisten
And children listen
To hear sleigh bells in the snow.*

*I'm dreaming of a white Christmas
With every Christmas card I write
May your days be merry and bright
And may all your Christmases be white.*

*I'm dreaming of a white Christmas
With every Christmas card I write
May your days be merry and bright
And may all your Christmases be white.*

Kling, Glöckchen

Text: Carl Enslin (1819-1875)

Music: Benedikt Widmann (1820-1910)

Kling, Glöckchen, klingelingeling!
Kling, Glöckchen, kling!
Laßt mich ein, ihr Kinder!
Ist so kalt der Winter!
Öffnet mir die Türen!
Laßt mich nicht erfrieren!

Kling, Glöckchen, klingelingeling!
Kling, Glöckchen, kling!

Kling, Glöckchen, klingelingeling!
Kling, Glöckchen, kling!
Mädchen, hört, und Bübchen,
Macht mir auf das Stübchen!

Bring euch viele Gaben,
Sollt euch dran erlaben!
Kling, Glöckchen, klingelingeling!
Kling, Glöckchen, kling!

Kling, Glöckchen, klingelingeling!
Kling, Glöckchen, kling!
Hell erglühn die Kerzen,
Öffnet mir die Herzen,
Will drin wohnen fröhlich,
Frommes Kind, wie selig!
Kling, Glöckchen, klingelingeling!
Kling, Glöckchen, kling!

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