

GERMAN POTATO SALAD

INGREDIENTS:

- 3 – 4 lb new potatoes
- 1 cup mayonnaise
- 1/4 cup brine from dill pickle
- 1 small onion diced
- 2 – 3 dill pickles
- salt and pepper



GERMAN POTATO SALAD



INSTRUCTIONS:

1. Boil the potatoes in salty water until fork tender. drain and let them cool.
2. Mix mayonnaise and enough pickle brine to get a nice creamy dressing.
3. Cube potatoes and add to a large bowl
4. Sprinkle with a little salt and pepper,
5. Sprinkle some chopped dill pickles and diced onions.
6. Pour the dressing over all and toss.
7. Repeat with more potatoes, salt, pepper, pickles, onions, and dressing until all potatoes have been coated.
8. Season with salt and pepper if needed.
9. Store in the fridge for up to a week.

Tip: the potato salad is better the next day.

GERMAN MEATBALLS AKA FRIKADELLEN

INGREDIENTS:

- 1 lb ground beef
- 1 lb ground pork
- 1 small onion diced
- ½ cup oatmeal
- ½ tsp salt
- ½ tsp pepper
- 1 egg
- 1 Tbsp chopped parsley (optional)



GERMAN MEATBALLS AKA FRIKADELLEN



INSTRUCTIONS:

1. Place all the ingredients in a large mixing bowl and mix with your hands until combined.
2. Shape into palm size patties, they are typically about 1 inch thick and the size of your palm, but you can also make them smaller or even larger.
3. Pan fry in some butter or vegetable oil until nice and browned and cooked through.
4. Internal temp should be 160F because of the pork.



GERMANY

Once you cook the recipes,
place your stamp in your
passport

Shopping list: GERMANY

COLD:

- 1 lb ground beef
- 1 lb ground pork
- 1 egg

MISC

- $\frac{1}{2}$ cup oatmeal
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp pepper
- 1 cup mayonnaise
- $\frac{1}{4}$ cup brine from dill pickle
- 2 - 3 dill pickles
- salt and pepper

PRODUCE

- 1 Tbsp chopped parsley (optional)
- 1 small onion diced
- 3 - 4 lb new potatoes
- 1 small onion diced