

## Oktoberfest Cook Along

Tuesday, October 3, 2023

6:30pm CT

### What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

*Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!*

### How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation. Kitchen tools are **bolded** in each recipe.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

## **Bavarian Apple Sausage Hash**

### Ingredients:

2 tbsp canola oil	1 tsp caraway seeds
1/2 cup chopped onion	1/4 tsp salt
4 fully cooked apple chicken sausages or flavor of your choice, sliced	1/8 tsp pepper
1-1/2 cups thinly sliced Brussels sprouts	2 tbsp finely chopped walnuts
1 large tart apple, peeled and chopped	1 tbsp brown sugar
	1 tbsp whole grain mustard
	1 tbsp cider vinegar

### Instructions:

In a large skillet, heat oil over medium-high heat; saute onion until tender, 1-2 minutes. Add sausages, Brussels sprouts, apple and seasonings; saute until lightly browned, 6-8 minutes. Stir in walnuts, brown sugar, mustard and vinegar; cook and stir 2 minutes.

*Serve with roasted potatoes or German potato salad on the side.*

## Obatzda (German Beer Cheese Dip)

### Ingredients:

6 oz Spreadable cheese, like Laughing Cow Creamy Swiss	½ <b>tsp</b> caraway, ground
7 oz Brie, or Camembert Cheese	1 ¼ tsp paprika
⅓ cup unsalted butter, <i>room temperature</i>	¼ tsp salt
4 <b>tbsp</b> wheat beer	¼ tsp freshly ground pepper
	¼ cup chives, finely <b>chopped</b>
	1 white onion, finely <b>sliced</b>

### Instructions:

Cut the Brie (or Camembert) Cheese into small cubes and add it to a medium bowl. Add Laughing cow cheese, room temp butter, wheat beer, ground caraway, ground paprika, salt, and freshly ground pepper and mix with a fork until combined and smooth.

Cover airtight and let it sit in the fridge for at least 3 hours or overnight. Take it out of the fridge and let come to room temperature before serving. Garnish with chives and finely sliced onion rings. This dip keeps fresh in the fridge for about 3 days (without onions).

## Spicy Mustard Dip

### Ingredients:

2 tbsp grainy mustard  
1 tbsp prepared yellow mustard  
1 tbsp maple syrup  
2 tsp hot sauce

### Instructions:

Prepare the mustard dip by combining all the ingredients together in a small dish.

*Purchase Bavarian pretzels, soft pretzel bites, or pretzel twists for serving.*

## Black Forest Cookies

### Ingredients:

½ stick unsalted butter, *softened*, 1/4 cup

¾ **cup** brown sugar

1 large egg

1 **tsp** vanilla extract

1 ⅓ cups all purpose flour

¼ cup unsweetened cocoa powder

½ tsp baking soda

¼ tsp salt

½ cup drained & finely chopped maraschino cherries, plus extra for garnish

¾ cup semi-sweet chocolate chips, plus extra for garnish

To top the cookies: additional chopped maraschino cherries and chocolate chips

### Instructions:

Preheat the oven to 350° F.

In a **mixing bowl** beat the butter and brown sugar with an **electric mixer** for 1 minute, or until combined. Add in the egg and vanilla extract, beat again.

In a **separate small bowl, whisk** together the flour, cocoa powder, baking soda, and salt. Gradually add the dry ingredients to wet ingredients, mixing by hand with a **spatula**. The batter will be thick.

Drain and finely **chop** the maraschino cherries. Be sure to pat the cherries to absorb as much excess liquid as possible. Add in the chopped cherries and chocolate chips, mixing with a spatula until combined.

Use a **cookie scoop** to drop dough balls onto a silicone lined baking sheet. Press additional maraschino cherry pieces and chocolate chips all around the outside of the dough balls.

Bake for 13-15 minutes.

Allow the cookies to cool to the touch on the **baking sheet** (about 15 minutes) then move them to a cooling rack.

**Additional Oktoberfest ideas:**

Soft Pretzels

Potato Pancakes

Bratwurst

Sweet and Sour Red Cabbage

Cucumber Salad

Sauerkraut with Apples and Onions

German Potato Salad

Flammkuchen (German Pizza)

Bratkartoffeln (German Cottage fries)

Schnitzel

Spaetzle