

## SHOW 291

**CHOURCROUTE GARNIE A L'ALSACIENNE**  
**ALSATIAN GARNISHED SAUERKRAUT**
**POMMES DE TERRE BOUILLI**  
**BOILED POTATOES**
**TARTE AUX POMMES A L'ALSACIENNE**  
**APPLE TART OF ALSACE**

7/11  
12/11

Although France is not a very large country geographically—it is smaller than the state of Texas—it has a great variety of cooking styles based upon its native ingredients and historical background. Thus, we see in Normandy, the north coast region, dishes which incorporate cream and apples, two of the predominant produce of the dairy land of France. In the southwest in the Dordogne we find poultry (especially goose), foies gras, truffles armagnac (a type of brandy), and prunes. On the Cote d' Azur one finds the use of olive oil, herbs and spices, tomatoes, and eggplant.

Today's recipes explore the northeast part of France—Alsace. This area (sometimes German, sometimes French) is known for hardy foods such as hams, sausage, and sauerkraut, and our main dish is a classic of the area—Choucroute Garnie—Garnished Sauerkraut. Ham hocks, bacon, sausage, and pork chops are braised with sauerkraut spiced with juniper berries, garlic, bay leaves, and cloves. The flavors mingle and join happily together and are served with boiled parsleyed potatoes.

To complete our Alsatian meal, we prepare another classic—Apple Tarte Alsatian style. A crispy pie shell filled with apples and surrounded by an egg custard mixture is a sight to behold and a taste to be remembered.

**POMME DE TERRE PERSIL**

- 2 lbs Boiling potatoes, peeled and cut into 2 x 2 inch pieces
- 2 tsp Salt
- 1/4 lb Butter
- 1/4 cup Parsley, chopped
- 1 tsp Dill weed (optional)
- 1 tsp Salt and pepper

- Place potatoes and salt in cold water.
- Bring to a boil and simmer about 20 minutes, until tender.
- Melt butter in a saucepan.
- Add parsley and dill weed (optional).
- Drain potatoes and place in a serving bowl.
- Salt and pepper.
- Pour parsley butter over potatoes.

**PARSLEYED POTATOES**
**CHOURCROUTE GARNIE A L'ALSACIENNE**
**ALSATIAN GARNISHED SAUERKRAUT**

- 2 Onions, chopped
- 2 tbs Butter
- 3 lbs Sauerkraut
- 2 Ham hocks
- 8 slices Slab bacon (1/2 inch thick)
- 3 Cloves
- 6 Juniper berries
- 2 Bay leaves
- 3 cloves Garlic
- 1/2 cups White wine
- 1/2 cups Chicken stock
- 8-10 Sausages (bratwurst, knockwurst, smoked sausage, frankfuters)
- 8 Smoked pork chops

- In an ovenproof pan saute onions in butter until wilted.
- Rinse sauerkraut well and drain.
- Spread half the kraut over onions.
- Place ham hocks and slab bacon slices over kraut.
- Cover with remaining sauerkraut.
- Tie cloves, juniper berries, bay leaf, and garlic in a cheesecloth.
- Bury in the sauerkraut.
- Pour the wine and chicken stock over the kraut.
- Cover the bake at 350 degrees for 1 1/4 hours.
- Brown the sausage in a skillet.
- Add to the kraut with the smoked pork chops.
- Re-cover and bake another 15 minutes.
- Remove spices in cheesecloth.
- Drain the sauerkraut lightly.
- Arrange kraut in a large flat serving dish.
- Cut sausage into fourths.
- Arrange meats over kraut.
- Serve with boiled potatoes, spicy mustard, and pumpernickle bread.

**TARTE AUX POMMES A L'ALSACIENNE**
**APPLE TART OF ALSACE**

- 1/2 recipe Pie dough (page 53)
- 2 tbs Apple jelly, melted
- 8 Apples
- 1/4 cup Sugar
- 2 Eggs
- 3/4 cup Additional sugar
- 1 cup Milk
- 1/2 cup Cream
- Cinnamon
- Powdered sugar

- Line tart pan with pastry dough.
- Brush with melted apple jelly.
- Cut each apple half into 1/4 inch slices, maintaining the shape of apple.
- Using a spatula, lift each sliced apple into the pie shell, until shell is full.
- Sprinkle with sugar.
- Bake for 25 minutes at 400 degrees.
- Blend together the eggs, additional sugar, milk, and cream.
- Remove tart from the oven.
- Pour milk mixture over the apples.
- Sprinkle with cinnamon.
- Return to the oven for 12 to 15 minutes.
- Remove tart pan sides.
- Sprinkle with powdered sugar.

