

Obatzda

Obatzda was made historically as a way to use up leftover, very ripe cheese. In the 1920's it was first served to guests of pubs and simple restaurants. Today, Obatzda is a favorite in Germany at the [Oktoberfest](#) and is regularly served at Biergartens.

[Camembert Cheese](#)* - about 8 oz (1/2 pound)

1 tsp Butter (room temperature - soft but not melted)

1 small Onion, finely chopped

1 tsp Paprika

1 tsp Beer

Salt & pepper

2 tsp chopped Chives

*For a stronger taste, you can use [Limburger cheese](#) instead of Camembert. For a milder taste, you can use [Quark](#) instead of Camembert. Brie is also a substitute for Camembert.

Mash the Camembert cheese with a fork. Mix in the soft butter. Once the butter is incorporated, add the onions, paprika, and beer. Add salt and pepper to taste. Cover with plastic and allow the flavors to develop for about an hour. Top with chopped chives before serving.

Obatzda pairs well with [Pretzels](#) and red radishes. Note: This recipe should be made and eaten on the same day because the onions tend to become bitter beyond the first day.

Beer Brats

Ingredients

- 4 (12 ounce) cans beer
- 1 large onion, diced
- 10 bratwurst
- 2 teaspoons red pepper flakes
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper

Instructions

1. Preheat an outdoor grill for medium-high heat. When hot, lightly oil grate.
2. Combine the beer and onions in a large pot; bring to a boil. Submerge the bratwurst in the beer; add the red pepper flakes, garlic powder, salt, and pepper. Reduce heat to medium and cook another 10 to 12 minutes. Remove the bratwurst from the beer mixture; reduce heat to low, and continue cooking the onions.
3. Cook the bratwurst on the preheated grill, turning once, 5 to 10 minutes. Serve with the beer mixture as a topping or side.

Crockpot German Potato Salad

Ingredients

5 Medium Red Potatoes, Sliced (Peeled or Not As Desired)
1/2 Pound Bacon, Cooked and Crumbled
1 Medium Yellow Onion, Chopped
1/3 Cup Vinegar
1/3 Cup Water
2 Tablespoons Flour
2 Tablespoons Sugar
1/2 Teaspoon Celery Seed
1/2 Teaspoon Pepper
1 Teaspoon Salt

Instructions

1. Place all ingredients in crock besides bacon.
2. Mix well.
3. Cover and cook on low 8-10 hours.
4. Add bacon and mix.
5. Serve warm.

German Baked Beans

Ingredients

- 2 cans (15 ounces *each*) pork and beans
- 1 can (14 ounces) sauerkraut, rinsed and well drained
- 1 cup unsweetened applesauce
- 1/2 cup packed brown sugar
- 1/2 teaspoon salt
- 1/2 teaspoon ground mustard

Instructions

1. In a large bowl, combine all ingredients. Transfer to a 2-qt. baking dish coated with cooking spray.
 2. Bake, uncovered, at 400° for 1 to 1-1/2 hours or until bubbly
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Kaesepaetzle (German Mac 'n' Cheese)

Most recipes start with homemade spaetzle but I cheated and bought the noodles. There are lots of simple noodle recipes online.

Ingredients

1 package of spaetzle noodles, boiled in salt water by package recommendation
8 oz Gruyere cheese, grated (many cheeses will work: Gouda, Swiss)
2 medium onions, sliced thinly, quartered and caramelized
2 tsp. olive oil
1 T butter

Instructions

Prepare noodles, grate cheese and caramelize onions in olive oil. Butter a casserole dish, put 1/2 of the noodles in the bottom, add 1/2 of the onions and 1/2 of the cheese. Repeat layers ending with cheese. Bake, covered, at 350° for 20 minutes, then uncovered for 15 minutes. If you like, brown the cheese with the broiler during the last 5 minutes.

Serve hot.

German Chocolate Upside Down Cake

Ingredients

- 1 cup flaked sweetened coconut
- 1 cup chopped pecans
- 1 package (18.25 ounces) German chocolate cake mix
- eggs, water, and oil as directed on package
- 8 ounces cream cheese, room temperature
- 1/2 cup butter or margarine, room temperature
- 2 cups confectioners' sugar

Instructions

Grease and flour a 9x13x2-inch baking pan. Heat oven to 350°.

Sprinkle coconut and pecans evenly over the bottom of the prepared pan. Prepare cake mix with the appropriate measurements of water, oil, and eggs, following the package directions. Pour the cake batter over the coconut and pecans. Beat together the cream cheese, butter and confectioners' sugar; drop by spoonfuls over the top of cake batter. Put the cake in the oven with a large baking pan under it just in case the mixture spills over a bit. Bake for about 45 to 50 minutes. A toothpick should come out clean when inserted into the center of the cake portion.

Cool the cake in the pan on a rack. To serve, cut into individual serving-size pieces and, using a spatula or cake server, remove from the pan and turn upside-down on dessert plates.

Easy Bee Sting Cake (compilation of several recipes)

Ingredients

1 box yellow cake mix (butter recipe is best)

Ingredients listed on box

Topping:

6 T. butter

1/3 C sugar

3 T. honey

2 T. cream

1 ½ C sliced almonds

Filling:

1 8 oz package of cream cheese, softened

2 C cold milk

1 4 serving package vanilla instant pudding

Instructions

Follow instructions on cake mix package (preheat oven, mix, etc.). Pour batter into greased and lined large cake pan (approx. 11 x 17) or two small ones. If using one large pan, use two pieces of parchment paper overlapping slightly but coming together at midway of the pan. Bake for 10 minutes.

Topping: Melt butter and sugar and honey in a sauce pan over medium heat. Bring mixture to a boil stirring constantly. Boil 3 to 5 minutes until mixture turns light gold. Add almonds and remove from heat. Spread the topping mixture on ½ of the cake (or one of the smaller pans). Return to the oven for 10 to 15 minutes (time varies with size of pans) or until a toothpick comes out clean. **Cool the cake completely.**

Filling: Beat cream cheese and ½ C milk until blended. Add pudding mix and remaining milk. Beat on low for 1 minute.

Assembly: Cut cake in half, separating the half with the almond topping from the plain cake. Put the plain cake half on a platter or cake board, spread cooled filling on the plain half. Put the almond covered layer on top. Refrigerate until ready to serve.