

St. Matthew's
Oktoberfest Dinner Recipes

Red Cabbage

Authentic Lowell Inn Red Cabbage Recipe (Makes 6 servings)

- 1 Med head of cabbage
- 1 Med sweet onion
- 2 large apples
- 1 heaping tablespoon bacon fat
- 1 teaspoon salt
- ½ cup brown sugar
- 1-½ cups water
- 1 cup cider vinegar
- 1 bay leaf
- 2 whole allspice
- 2 whole cloves (heads removed)
- 6 peppercorns
- 2 tablespoons corn starch

Remove outer leaves from cabbage and wash head. Core cabbage and slice. Peel onion and apples; then slice. Toss cabbage, onions and apples together. Add remaining ingredients to cabbage mixture and simmer 1-½ hours in pan or kettle. Thicken slightly with 2 tablespoons of cornstarch blended with cold water. This dish is especially good with wild game of any kind and is excellent reheated.

German-style Green Beans

- 2 (9 oz.) packages of frozen cut green beans
- 2 tablespoons brown sugar
- ½ cup chopped onions
- 3 tablespoons cider vinegar

3 slices of bacon cut and fried, then crumbled

1 teaspoon salt

¼ teaspoon black pepper

¾ cup water

1 tablespoon flour

¼ teaspoon dried dill weed

In a large skillet, cook bacon until crisp; remove from pan. Sauté onion in bacon drippings until tender. Meanwhile, prepare green beans according to package directions; drain. Stir remaining ingredients into onions; boil and stir 1 minute. Add green beans and crumbled bacon, tossing to coat. Serving amount 8 (1/2 cup servings.)

TIP: Bacon can be cooked and onions sautéed ahead of time. Reheat onion and bacon drippings while beans are cooking and proceed as above.

German Potato Salad

This premade potato salad can be purchased at Korte's Market, 1326 Randolph Ave., St. Paul, MN 55116. Phone: 651-698-0713.

Sauerkraut

Purchase at Stasny Market, 1053 N Western Ave., St. Paul, MN 55117. Phone: 651-489-2171.