

Dutch



Hachee

INGREDIENTS:

2 pounds (1 kg) stewed beef
2 cups vinegar
1 large onion
5-6 apples (peeled, cored & cubed)
2-3 bay leaves
salt & pepper to taste

INSTRUCTIONS:

In a large pot, fry a little oil (2 tbsps) and add the onions.
Fry a few minutes, and then add all other ingredients.
Cook over medium heat till beef is cooked.
Then heat on low and cook 6-7 hours till the beef has broken down.
Serve with mashed potatoes or noodles.
Smaakelijk eten!

Erwtensoep

INGREDIENTS:

2 cups split green peas
3 quarts cold water
1 pig's foot (or ham bones)
4 slices thick-cut bacon, cut into squares
4 frankfurters (use your favorite sausage)
1 pound potatoes
1 celeriac, diced
1 cup celery, chopped
2 leeks, well washed and chopped
2 onions

INSTRUCTIONS:

Wash the peas, soak them for 12 hours (unless you use quick cooking peas), and boil gently in the water they were soaked in for at least 2 hours.
Cook in this liquid the pig's foot, and bacon for at least 1 hour.
Add the sliced potatoes, salt, celeriac, leeks and celery;
cook until everything tests done and the soup is smooth and thick.
Add the sausage during the last 10 minutes. the better the flavor.
Three hours is usual.
The soup thickens -so much it can almost be cut - as it cools.
Smaakelijk eten!!!!

Rode Kool

INGREDIENTS:

1 head of red cabbage
2-3 tbsps brown sugar
1/4 margarine
1/2 medium onion (chopped)
2 apples (cubed & peeled)
1/2 tsp salt
1/8 tsp pepper
1/4 cup raisins

INSTRUCTIONS:

Cook the cabbage with the margarine for about 5 minutes.
Add the apples, sugar & onion.
Cook for another 3 minutes.
Add the rest of the ingredients, cover the pot and lower heat.
Cook for about 20-25 minutes, and remember to stir occasionally.
It's that easy!!
Smaakelijk eten!

Bahmi Goreng

INGREDIENTS:

5 large onions
3 garlic cloves
1 head of cabbage
1 package bean sprouts (about 1 pound)
2/3 bunch leek parsely
Meat (pieces of pork or ham)
ketjap or maggi
Egg noodles

INSTRUCTIONS:

Cook egg noodles
Cook the onions till they are "yellowish", add meat (cook for about 20 min.on low heat).
Add cabbage, cover and heat on low for another 15 minutes.
Add leek & bean sprouts, cook for another 10/15 minutes on low heat.
Add noodles, then soyasauce (maggie)/parsely/salt/pepper and if you wish add more spices to taste.
Serve with ****"Sambal Oelek"** on the side.
****If you don't have Sambal, you can use red pepper or chili sauce instead****

Hutspot

INGREDIENTS

- 1/4 cup margarine or butter
- 2 pounds braising meat, sliced 1/2 inch thick (large chunks)
- 2 cups cold water
- 3 pounds carrots, peeled and diced or a mix of diced carrot and turnip
- 12 ounces onions, diced (about three medium)
- 3 pounds potatoes, peeled and quartered
- 1 tsp salt
- 1/2 tsp pepper
- 1 or 2 Dutch smoked sausages (Simon de Groot or other)

INSTRUCTIONS

- Heat the fat in (what else) a Dutch oven or crock pot until brown.
- Sear the meat on both sides til brown.
- Add water to just cover the meat and simmer (covered) for approximately one (1) hour.
- Add carrots, onions and potatoes.
- Season with salt and pepper.
- Cover and simmer for about an hour more.
- Add the Dutch sausage on top during the last 15 minutes of cooking.
- Remove the meat and veggies; if there is enough liquid left, make gravy.
- Mash the vegetables together and put on plates.
- Put meat and sausage slices on top and serve with gravy.

Serves four to six