

Westphalian Potato Salad



1 kg potatoes
1/2 glass of Miracle Whip, salad cream or mayonnaise
150 g yogurt
3 tbsp mustard
2 pickled cucumbers
4 hard boiled eggs
2 onions
salt and pepper

Preparation:

Boil the potatoes and let them cool down for a few hours or over night.
Cut the eggs, the onions and the pickled cucumbers into small pieces.
Mix a marinade from the onions, the pickled cucumbers, the eggs, the mustard, the yogurt, salt and pepper. Cut the potatoes into slices and mix.

Wait for a few hours until the marinade is soaked in well.

Westphalian Pea Soup



1 bar of leek
1 carrot
1 bunch of parsley
1/4 tuber of celery
1 onion
2 potatoes
350 g peas, dried, shelled
4 (smoked) sausages
4 cubes of broth
salt and pepper

Preparation:

Wash the leek and cut it into fine strips. Peel the carrot, the onion and the celery root and cut them into cubes. Wash the parsley and chop it finely.

Add the ingredients to the sausages and to the peas in a pot. Add enough water for boiling.

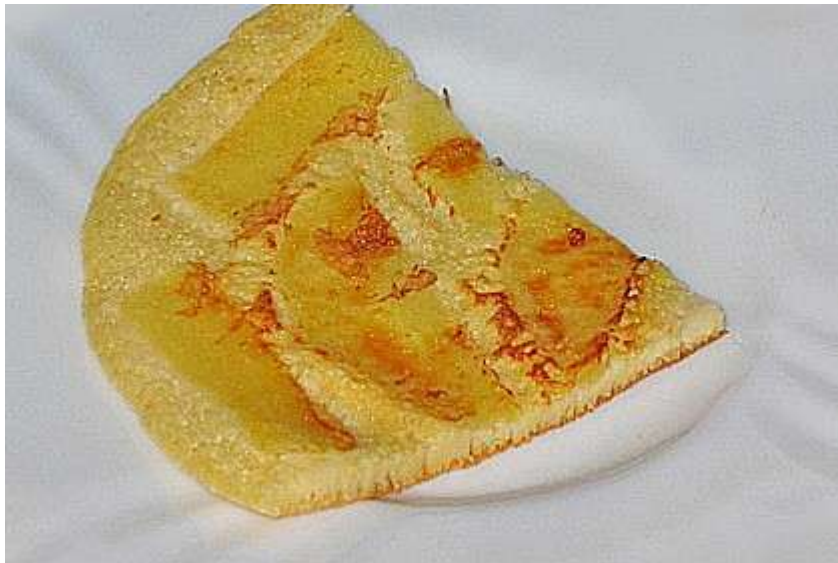
Crumble cubes of broth and add them. Pepper as desired and add a pinch of salt.

Bring it all to a boil and stir it occasionally. Let it simmer for 90 minutes over low heat.

Meanwhile, cut potatoes into cubes and add them after 90 minutes.

Simmer for another 30 minutes.

Apple Pancake



2 apples
3 tbsp flour
some milk
1 egg
1 tsp vanilla sugar
sugar
cinnamon

Preparation:

Mix the flour with a dash of milk and the egg yolk. Whisk the egg whites, vanilla sugar and mix them under the other mass. Peel the apples and cut them into thin slices. Place the dough in two portions into the heated pan, spread the apple slices on the pancakes and fry them golden brown on both sides. Sprinkle with sugar and cinnamon.