Bratwurst- German sausage

- 1 cup fresh white bread crumbs
- ½ cup milk
- 2½ lbs lean veal, preferably shoulder
- 2½ lbs pork belly or fatty pork butt
- 1 tbls plus 2 tsp salt
- 1 tsp freshly ground white pepper
- 1½ tsp freshly ground nutmeg
- 8 yards prepared casings, about 4 oz.
- 2 tbsp melted salted butter



Procedure:

In a small bowl, soak the bread crumbs in the milk.Grind the veal and pork belly together, first coarsely and then finely. Place the meat into a large bowl. Add the salt, nutmeg, white pepper and softened bread crumbs. Mix well with your hands until thoroughly blended. Working with about one-quarter of sausage filling at a time (cover the rest and refrigerate the remainder). Stuff the casings loosely with the sausage filling. Pinch and twist into 4 inch links. Refrigerate the first ones while doing the rest.

To cook, prick the sausages all over to prevent the skins from bursting. Place as many sausages in a skillet as will fit in a single layer without crowding. Pour in about one-half inch of water, cover and simmer over low heat for 20 minutes. Pour off any liquid. Add butter to the pan and cook uncovered, turning.

Fruit salad

What you need:

- a tin of peaches
- 3 pears
- 8 apples
- 5 bananas
- peach fruit juice



What you do:

Peel the apples, pears and bananas and cut them into piececes. Cut the peaches into pieces. Pur the juice over the fruit pieces and mix it well.

Result



Fruity breakfast

What you need:

some butter an apple a little sugar and cinnamon two eggs 75 ml milk 50 g flour

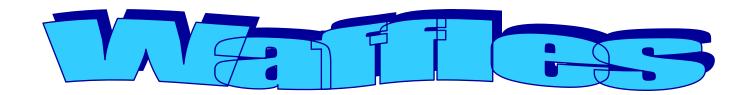


What you do:

- preheat the oven to 180°
- put some butter in a cake pan
- cut an apple into slices and put them in the cake pan with sugar and cinnamon
- beat two eggs with the milk and add the flour
- cover the apples with the mixture
- bake it for 15 minutes
- eat while it's still warm maybe with some vanilla sauce

Result:





What you need for 6 persons:

- 6 eggs
- 400 ml of buttermilk
- 200 g of sugar
- a bit peel from a lemon
- 250 g of flour
- some powdered sugar or jam for decoration



What you do:

- beat the white of the eggs
- mix the yolks and the other ingredients together
- add the white eggs
- grease the waffle machine and bake the waffles

Result:

