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It all started in August 2006, when OnkelC had the ingenious idea of starting a thread about cooking. Many posters from all around the world participated, and soon there was a mass of interesting international recipes. It was later that autumn when I had an idea of creating a book version of the thread by simply copying and pasting all of it's content, without any censoring. Originally there were 300 pages planned, but due to high printing costs of such a large book, it unfortunately had to be canceled. After realization set in that the book could not be completed, I pondered what to do for a few months. Was there anything else that could possibly be done, instead? Then, I had an idea that was actually finished: This magazine! Only the original recipes and stories will be published in this magazine, none of the comments or discussions, which the book would have contained, will be included. What you are reading right now is only the first version for reading on the PC, laptop or PSP. There is also a print version on the way that will contain some added features. It is our sincere hope that this magazine will not only be a fun, lighthearted read, but that you may find some of these recipes and knowledge useful in your future cooking adventures.

Enjoy! Jacobi

Cook and Editor : Heavy Liquid



Cook : Rei Toei



Chef : OnkelC



Chief editor and Cook : Jacobi



Let's talk Liege and Maastricht



The Wife and I went on a little round trip to Liege in Belgium and the Dutch city of Maastricht today to shed off some of the working routine. Since Belgium is known to cuisine savvy people around the world as the inventor of everything deep fried, I went for the best looking "frituur" (stores where they sell fresh deep fried goodness in a vast variety of styles) and shopped some for some stuff for your viewing pleasure (and the belly to grow).



After a little stroll, a fine looking frituur was found.

(From top to bottom: Belgian fries (Frites), a cheese croquette (Croquette fromage), a beef croquette ("Viand Elle") and an "Alsatian" (Alsacienne) with bacon cubes between the (I think) mixed pork and beef balls. The whole thing goes great with mayonnaise, which is in the little round jar. The drink is an "Oran-gina", a delicious tasting hybrid of orange juice with pulp and a fizzy, citrus-y lemonade.



The Netherlands is famous for their hot chocolate, so I had to have one for taste.

Käsespätzle

Noodles with cheese



Käsespätzle is originally a Swabian poor mans dish, but it tastes great and can easily be prepared in huge amounts, which makes it a nice party food. Originally it was eaten directly out of the bowl, accompanied by a green salad. The noodles should be original "Spätzle", which have a very rough surface and are high on egg content. The cheese used should be Emmentaler because of the mild, nut-like taste.

Requirements: Spätzle/Noodles, grated Emmentaler, a big bowl or form, a sieve with a long handle, onions, oil, salt, sugar, a pot, a pan.



Let's Cook!

First, peel the onions and cut them in half and slice them horizontally. After that, cut the slices, which will result in nice big cubes. That is the amount of onions needed for about four people.



Take a huge pot, fill it with cold water and put 2 tablespoons of salt in it, place on the stove and heat it (important for the later timing). Then put some oil in a real hot pan, add a little piece of butter for taste. Now the twist of the roasted onions: add salt and about a handful of sugar: This gives a great taste to the onions. The onions will start to lose some water, which is normal. When the onions start to take color, the water should boil. Place the noodles in the water and cook them. Use a wooden spoon to stir the noodles while they're cooking, as it will prevent it from boiling over.

Not to forget the onions: Let the onions roast on high setting for about 15-20 minutes while constantly stirring. Here you can see all that is left of the onions from the picture above. The result is pure, concentrated taste!



The tricky part: The Spätzle must be applied directly from the boiling water to the bowl, so prepare the working place accordingly. Then fill the form with layer of noodles, layer of cheese until the form is filled.



Add the roast onions on top and have a feast.

Pizza



I won't actually present a meal to cook, but to bake. It's pizza, homemade pizza. Some people think it's difficult to bake a pizza, but it's actually not very difficult at all. Even my first attempts very good and none of it went uneaten. It's easy to bake a decent pizza, and it's a fun challenge to get better and better at it. The only problem is that it takes a bit of time, especially if you bake as much as I do. You will see that your pizzas can quickly surpass the quality many pizza delivery restaurants. Just set aside one day to prepare your pizza.

Requirements :

Concentrated tomato puree, pizza cheese (edamer and tilsiter), butter, Herbs de Provence, a Pizza sauce, which also can be pasta sauce, salt, barm, olive oil, flour, onions, you also need water and a special paper to bake with.



Let's Cook!

Put the barm cube into a cup of warm water and let it disintegrate, by that way it'll get mixed better into the dough. Then put like 1500 grams flour into a big bowl, put the fluid in the cups into the bowl and put some water into the bowl. Mix, knead and pound the dough until it gets a nice and more solid consistency. Add in extra water or flour if needed. Add salt and olive oil to taste.



After some kneading/pounding (the more the better), cover the bowl and let the dough rest. If you don't have Sicilian/summer temperatures, place it in the oven at 40°C. Patience is needed for this part of the process. It could take anywhere from one hour to six hours. But take care of the dough, as it could grow out of the bowl if not careful. Press the dough down every once in a while if it grows too big. After the dough is out of the oven, turn the oven up to the max temperature. The best temperature would be 500°C, but home ovens usually cannot go higher than 250-300°C. This is still hot enough to bake a decent pizza.

Get an oven plate, place the paper on it and smear olive oil over the paper (I usually do this with my hands). Also get a plate for the flour, and have it ready. Coat your hands with flour so the dough won't be goey. Don't be afraid to use flour to form the pizza.

It took me a long time to make nicely round pizzas. Try making square pizzas if you find it too difficult to make the dough round. After you have the dough how you like it, place the pizza sauce on the dough. The sauce I used is by Hengstenberg, and I heartily recommend it. One container can be used for two round pizzas, and only costs 99 cents. If it's unavailable in your area, using regular pasta sauce is also fine. After the sauce, you obviously place the cheese on the pizza. After the sauce and cheese is finished, feel free to add whatever toppings you like to the pizza: mozzarella, ham or fries, the possibilities are endless!



Wiener Schnitzel

German-style



The Wiener schnitzel may be the most famous Austrian dish. It is well known throughout the whole world, but this is a German version of the Schnitzel.

Requirements : Meat (preferably Pork, but veal will do, too), frozen fries, can of baby carrots and peas, lemons, 2 eggs, flour, breadcrumbs.



Let's Cook!

First, beat the pork until it's about double the original size (it's the same slice as pictured on the rest page). Cut the slices in half so they will fit in the pan.



Then put on the panade. Prepare three plates. One is for the beaten eggs, one is for the flour and another is for the breadcrumbs. Make sure the breadcrumbs are pulverized. Put both sides of the schnitzel into the flour, then put the schnitzel into the eggs and after that into the breadcrumbs. The schnitzel has to be covered in crumbs. You can see some schnitzels ready for the pan on the left.

Next, get the fries (to not waste time use frozen fries) going, put the carrot/peas on the stove, and add some butter.



Place some oil and butter in a pan and fry away.

Make sure the schnitzels are well fried, and then put them out. Place them on paper towel to absorb some of the unnecessary fat off them before serving them.



Poached wild Coho salmon filet with veloute sauce



I was planning on wild Sockeye salmon, but I missed out on the sale. I guess it ended yesterday. So Coho salmon it is! Coho salmon is also a very good salmon, and sometimes referred to as "silver salmon". I got 1.31 lbs. and it cost me \$15.71 for the fish. Not bad, and still cheaper than eating out! I probably could've bought less, but I was hungry when I went shopping. The recipe sounds much more complicated than it is, but is actually a very easy to cook. It's very nice dish, with many complex and light flavors.



Requirements : A lemon, dry white wine, salmon, an onion, bay leaves, butter, flour, salt and pepper, spices.

Let's Cook!



First you have to prepare your broth to poach your salmon in. Your broth should be 2/3 water and 1/3 dry white wine. Put it in a large pot and add in a sliced medium white onion, some bay leaves, and some fresh lemon juice to the pot. Bring this to a boil, and then lower it to a simmer. You're now going to put your fish in the pot. The rule of thumb is 10 min. of cooking time for each inch of thickness, measured from the thickest part of the fish. Usually 15-20 is good for a Sockeye fillet. A timer is very helpful. Gently lower your fish into the pot, and cover. Simmer gently, making sure it doesn't boil.

While this was going on, I prepared my side dish. Steamed baby carrots with butter and salt.



I wanted a simple, but nice compliment to the fish. Be careful lifting your fish out of the pot, as it can easily break apart. I have a big spatula that I used. Place your fish on a plate. Then put some oil in a really hot pan, add a little piece of butter for taste.



Now the twist of the roasted onions: add salt and about a handful of sugar, This gives a great taste to the onions.

The onions will start to lose some water, which is normal. When the onions will start to take color, the water should boil. Put the noodles in the water and cook them. Use a wooden spoon to stir the noodles, it will prevent cooking over.



Now you want to prepare your veloute sauce. Veloute sauce is a simple classic French "white sauce" from which many other sauces can be made. Melt 3 tbs. of butter. Whisk in 3 tbs. of flour. Over heat, whisk in 2 cups of the broth that you cooked your fish in. Keep whisking while it thickens. Add salt and pepper to taste. You can add some spices to give it more flavor. Nutmeg, tarragon, curry, don't be afraid. I added some nutmeg, and some finely chopped parsley and cilantro. Spoon the mixture over your fish. I garnished my fish with slices from a lemon leftover from my poaching liquid.

Ei-uienprut Deluxe

A mixture of bacon, onions and eggs



True story: my dad invented this recipe when he lived as a student in a squatted building in Amsterdam in the 60's. Somehow a Japanese exchange student also ended up there and started adding soy sauce to almost everything they cooked. And thus this recipe was born. Anyway, I hope some of you will try it out, as it is fairly simple to make and damn tasty. The main dish in this case was served with rice and beans.

Requirements : Onions, pepper, Italian/French herbs, soy sauce (I use Kikkoman), bacon and eggs (two per person).



Let's Cook!



Cut up the onion and the bacon.



Bake the bacon, and toss in the onion a little later. I used a Teflon baking pan.



Beat the eggs and add pepper, Italian or French herbs and soy sauce.



How much depends on your preference, but I would toss in at least one tablespoon of herbs and 2-3 tablespoons of soy sauce. It should look something like this.



Now, if you want to do prepare this like a real pro, there's a trick for baking the omelet to perfection. Pre-heat a lid a little on another fire of your stove. When you are finished with baking the onions and bacon and have poured the mixture into the pan (make sure to spread it equally around the pan), put on the heated lid. This way the omelet is more equally heated. After pouring in the mixture, place the stove on low and let it congeal for about 10-15 minutes.

Now is a good time where you could begin to prepare the rice and beans, or a salad.



This dish goes well with HP Sauce and Ketchup, but it goes especially well with Bulldog Sauce. Unfortunately I was out of Bulldog Sauce, so I don't have a picture of it :(You can probably find Bulldog Sauce in a Japanese food store, or a store that is well stocked with Japanese foods. Bulldog Sauce is meant to accompany tonkatsu (Japanese breaded, deep-fried pork) I believe, but it's also very fitting with this dish. It also turns out very tasty if you omit the bacon and replace it with mushrooms such as champignons.

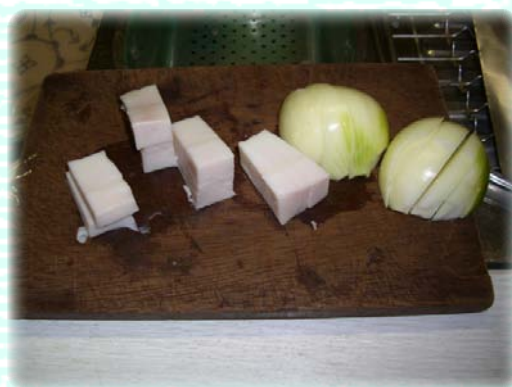
Rindsrouladen

Beef Rolls



“Rindsrouladen” are a traditional Sunday lunch for the whole family. Like the “Kassler”, they are mainly prepared the day before serving, leaving more time for the Sunday morning church visit (no joke!).

Requirements : Potatoes, beef, mustard, fat bacon, onions, salt, pepper, long needles, sliced pickles, brussel sprouts.



Let's Cook!



The Mother-in-law prepared them traditional style. The filling consists of mustard, onions and a piece of fat bacon. Sliced pickles are common, but optional. First, put the beef cuts on a plain surface and spread some mustard on them. Cut some onions in quarters and make some decent fat bacon cubes to accompany them. Add some salt and pepper and roll them tightly. Put a "Rouladennadel" (a long metal needle, you can also use wooden toothpicks) through them to keep the rolls in shape.



Next, heat some oil until it starts smoking and fry the rolls from all sides until they get a tasty color. Add some water to the pan, put a lid on it and let it braise for one to two hours on low heat (the longer the braising time, the more tender meat as the result). Add more water if needed (I added a tomato cut in half for some more fruitiness). After one to two hours, turn off the heat and let them rest overnight.



The next day "Vormittag", about an hour before estimated lunchtime, put the heat back on lowest setting and let the rolls heat slowly. About 10 minutes before serving, thicken the beef rolls sauce with some starch (I just added some more cream cheese, hot mustard and another two tomatoes). Put the rolls on a pre-heated serving plate and press the sauce through a hairnet sieve to get a smooth result. Serve the sauce in a separate pot or saucier. (Top to bottom: traditional "Rouladen", inside shot, inside shot from my variation).



Done! Heart attack just spoons away!

Apfelpfannkuchen

Pancake with apples



The “Apfelpfannkuchen” or “Eierkuchen” is another German classic. Every kid has eaten them and the taste will never be forgotten. Unfortunately, the pancake recipe is considered a “basic” recipe and therefore is seldom used or practiced by “mature” cooks, so it is kind of hard to come by in restaurants. The dish itself is considered as not glitzy or stylish.

Requirements :

A hairnet sieve, 250 grams of wheat flour, four fresh whole eggs, one or two apples with the core removed and cut in medium to thin slices, a little bit short of 150ml sparkling mineral water, margarine for the frying, milk, a decent amount of sugar and a little spoon of salt.



Let's Cook!



First, put the eggs in a mixing bowl and add the milk. Next, add some sugar and a hint of salt to the mix. Then whisk the stuff real good (you can use a spoon, too; speed and determination is the key).

Now put the flour in a sieve and shake it into the mix. Whisk hard and fast. The dough should have a homogenous yet tough texture by now. Let it rest for a few minutes when done.



Next, cut the apples. The easiest way is to cut them in halves, then quarters, then remove the core and finally slice them. Look above to see the amount for two or three pancakes. When finished with cutting the apples, add the mineral water to the dough and whisk again for a few seconds. By doing so, the dough will get a little bit of a rise and will be very tender. It shall look like in the middle picture above. Next, put a pan on the stove and heat it up about a quarter to max setting. Add some margarine and some of the apple slices, let them fry for a few moments until they start to caramelize a bit and soften up. Turn them over when they look like in the last picture.



Put a ladle of the dough in the pan and twist the pan a little bit so all the apples are covered in dough. When the pancake is dried on the top, get a big pot lid or a plate, slide the pancake on it and put it back in the pan while turning over (I did not take a picture of this because I needed both hands). The pancake should bake for another one to two minutes.



Finish line: Get a small glass and mix some sugar and cinnamon. Done!! Serve the pancake directly from the pan onto the plate; add some of the sugar/cinnamon mix et voila!



Let's talk Hot Dogs



First the Chicago style hot dog.

A Chicago dog is a steamed or boiled all-beef, natural-casing hot dog on a poppy seed bun, topped with mustard, onion, sweet pickle relish in fluorescent green, a dill pickle spear, tomato slices or wedges, sport peppers and a dash of celery salt — but no ketchup. The most common kind is a 1/8 lb Vienna Beef hot dog.



A typical small restaurant that sells Chicago style hot dogs.



Waiting to place my order.



Voila! Note that this didn't have the pickle spear, but rather slices. Slight differences can vary from place to place. Chicago-style hot dogs with all the toppings are sometimes called "dragged through the garden" because of all the veggies and condiments.

Let's talk Hot Dogs

And now the Coney Dog!

The Coney Dog is actually a Vienna sausage and is usually made from Vienna Beef, like the Chicago dog. It's placed in a plain bun and then topped with chili (no beans!), fresh onions and mustard. There are two stores in downtown Detroit where the origin arguably began. Lafayette Coney Island and American Coney Island. Brothers who emigrated from Greece started them. Today there are many "Coney Island" restaurants all over Detroit area where you can get Greek salads, gyros, spinach pie and other Greek food - as well as Coney Dogs.



A place to go for coney dogs.



Just like the Chicago style, Coney Dogs can be either boiled or fried.



Supposedly they got their name from a hot dog that was being served in New York, but there it was called a Chili Dog. These are pretty hard to find outside of New York or Detroit... For instance, you can't find a Coney Dog in Chicago, and I've looked. For people who are craving them and are far from Detroit, there are some places online where you can order 'kits' from Detroit, which will let you put together your own Coney Dog.