MEALS AROUND THE WORLD

MEALS IN GERMANY



Bullfrog Books

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Oma's Spaetzle



Wake up, Ann!

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It's time for breakfast.

Ann has muesli.

She puts milk on it.



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Lars is at school.

It is time for a snack.

He eats a sandwich.

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Make Spaetzle!

Make German dumplings! Be sure to get an adult to help.

Ingredients:

- 2¼ cups flour
- 1 tsp salt
- 2 large eggs
- ½ to 1 cup water



Directions:

1. Mix flour and salt in a bowl.
2. Add eggs. Mix well.
3. Slowly add water to make a smooth and firm dough.
4. Let the dough stand for 10 minutes. Bring a big pot of salted water to a boil.
5. Push the dough through the biggest holes of a cheese grater into the boiling water.
6. The dumplings will float when they are done. Remove them with a slotted spoon.
7. Serve with diced bacon or fried onions. You can also toss them with shredded cheese.
8. Enjoy!

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Picture Glossary



bratwurst
A German sausage that is fried or grilled.



Oma
The German word for grandmother.



kuchen
The German word for cake.



pretzel
A hard bread that is salted and usually shaped like a loose knot.



muesli
A mixture of oats, fruits, and nuts.



schnitzel
A thin slice of meat that is covered with breadcrumbs and fried.

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