

GERMANS OF AMV;

Easter recipe; Fischfrikadellen mit Gruner Sauce

“Fish with Green Sauce”

2 potatoes, peeled, shredded, moisture squeezed out

½ onion, shredded

9 ounces white fish

9 ounces smoked fish

Pepper

Run fish through a food processor

Combine all ingredients

Form a patty and fry in ½ inch oil about 3 min. per side

Grune Sasse

2 cups packed parsley

1 ½ cups water cress

1 cup finely chopped chives

1 cup sorrel or arugula

1/3 cup buttermilk

1/3 cup plain Greek yogurt

1/3 cup sour cream

1 ½ t. olive oil

1 hard boiled egg

2 T. fresh lemon juice

S & P

Toss all ingredients into a food processor and blend.

Serve over fish or hard boiled eggs

Eier in Gruner Sasse

(eggs in green sauce)

Green foods served on Good Friday, known as

Karfreitag, “sorrowful Friday”