



Recipes

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German Stuffed Cannelloni

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

24 each 10" Spinach Herb Wraps (20119)

1 Tbsp. Olive Oil

13.5 oz. Red Onions , cubed

12 oz. Potatoes , red-skin , skin on , cubed , cooked

21 oz. Butternut Squash , roasted , cubed

7.5 oz. Cranberries , dried

0.6 oz. Sage , chopped

12 oz. Chicken Stock

German Beer Cheese Sauce , see related recipe

Directions:

1. Pre-heat oven to 350°F.

2. In a large sauce pan, over medium heat, add oil. Heat oil and add onions. Sauté for 3-5 minutes. Add potatoes, squash and cranberries. Cook for 5 minutes. Add sage and chicken stock. Bring to a boil, reduce heat to a simmer and cook for 10-15 minutes, or until stock is reduced. Reserve warm.

3. To make cannelloni: Cut each tortilla into 2 (two) 4"x5" rectangles by cutting off rounded edges, and measure out 4"x5". Warm each rectangle and fill with 1.2 oz. of vegetable stuffing. Roll to create cannelloni shape.

4. To serve: place 4 cannelloni's in a deep, ovenable dish. Top with 3 fl. oz. of German Beer Cheese Sauce and bake for 5-10 minutes, or until cheese is bubbling.



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German Beer Cheese Sauce

Prep Time: 10 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

4 Tbsp. Butter , unsalted
1/2 cup Onion , yellow , peeled and diced
1 each Bay Leaf
4 Tbsp. Flour , all-purpose
2 cups German Wheat Beer
1 cup Heavy Cream
3 each Cloves , whole
1/4 tsp. Nutmeg , ground
4 tsp. Brown Sugar
1 tsp. Salt
1/4 tsp. White Pepper , ground
8 oz. Cheddar Cheese , grated
Salt and Pepper , as needed

Directions:

1. In a heavy bottomed saucepan over medium heat, add the butter and let it melt. Add the onion and bay leaf and sauté for 4-5 minutes, until the onion is transparent. Stir in the flour and cook for 3-4 minutes, stirring the whole time. Slowly pour in the beer and cream, whisking to combine, making sure there are no lumps. Add the cloves, nutmeg, brown sugar, salt and white pepper. Bring mixture to a simmer and cook, stirring occasionally for 20 minutes.

2. Remove sauce from heat and remove the bay leaf and clove. Add the grated cheese and whisk well until melted. Add additional salt and pepper to taste. Reserve warm.