

SIMPSON STREET DELI – Alex Chudyk

Sauerkraut Salad & Sausage and Sauerkraut

Sauerkraut Salad

2 jars Sauerkraut, washed and drained
4 apples, peeled and grated
1 cup mayo
Salt
pepper
2 tsp sugar (add your own to taste)
Polish seasoning

Drain sauerkraut. Shred apples and add salt, sugar, pepper & mayo. Mix all ingredients together.

Fritters

½ walleye fillet (or other fish) cut into ½ inch pieces
2 cloves of garlic, sliced
2 or 3 green onions, chopped
1 ear of corn

Sauté fish in canola oil and garlic. Remove corn from ear and add to pan with fish and green onions.

Batter

4 eggs, beaten
1 bottle of beer
½ cup flour
2 tbsp baking powder
Salt and pepper to taste
½ cup smoked Gouda cheese, grated

-Mix all ingredients, add fish to batter and set aside for ½ hour

-Heat deep fryer to 360

-With a small ice cream scoop portion out batter and place in deep fryer for at least 3 minutes or until golden brown.