

# Amerikanisches Weihnachtsessen

## Apple cider

Zutaten für 15 Personen

5 Liter trüber Apfelsaft

7 Zimtstangen

2 EL Nelken

2 TL Kardamon

Schale von 5 Bioorangen

Saft von 5 Bioorangen

2 Becher Sahne

Zimtpulver

Zucker

Den Apfelsaft mit den Zimtstangen, Nelken und dem Kardamon kurz aufkochen und anschließend 40 Minuten ziehen lassen. Die Sahne mit dem Zucker süßen und nach Geschmack mit Zimt verfeinern. Die Orangen schälen und je eine Orangenzeste in die Becher verteilen. Die Orangen in den Apfelsaft pressen und verrühren. Anschließend den Saft in die Becher verteilen und einen Löffel Zimtsahne on Top geben.

## Guacamole

1 Avocado

squeeze of lemon juice to taste

a third of a tomato

cut small fresh cilantro to taste

a bit of finely chopped garlic

salt and pepper

Mash the avocado with a fork and mix all the ingredients together!

## Pot roast pork

Read more at <http://www.jamieoliver.com/recipes/pork-recipes/pot-roast-pork/#UI6sYYmWr1KSCYSg.99>

### Ingredients

- olive oil
- 2 medium red onions , peeled and sliced
- 2 cloves garlic , peeled and sliced
- 1.5 kg higher-welfare loin of pork , boned, skinned, rolled and tied
- sea salt
- freshly ground black pepper
- 1 small bunch fresh thyme , leaves picked
- 2 knobs butter
- 6 figs , quartered
- 2 wineglasses Marsala
- 275 ml organic chicken stock
- 3 heaped tablespoons crème fraîche , optional

### Method

This method of cooking pork stops it drying out and keeps it juicy and soft. You also end up with a wonderful rich sticky sauce!

Preheat your oven to 200°C/400°F/gas 6. Heat an appropriately sized casserole-type pan, add a lug of olive oil and sweat the onions and garlic gently until soft. Roll the pork in the seasoning and thyme leaves. Push the onions to one side of the pan, add a knob of butter and brown the pork lightly all over.

Stir the quartered figs into the onions, pour one glass of Marsala over the meat and drop in the rest of the butter. Tear a piece of greaseproof paper big enough to cover the pork comfortably, scrunch it up with your hands and run it under the cold tap. Unravel it and tuck it in the pot over the pork, figs and onions. This will help the pork steam as well as roast and keep it really moist and juicy.

Place in the hot oven. After 20 minutes, lift off the paper, turn the pork in the juices and add the other glass of Marsala. Replace the paper and cook for 30 to 40 minutes more. Check the pork is cooked, remove to a plate and allow it to rest for 15 minutes before slicing.

While the meat is resting, finish the sauce by skimming any fat off the top, adding the chicken stock and simmering for 10 minutes. Check the seasoning and add the crème fraîche if using. Slice the pork as thinly as you want and serve with the delicious sauce.

## Apple Pie

<http://cooking.nytimes.com/recipes/12320-apple-pie>

- 2 tablespoons unsalted butter
- 2 ½ pounds apples, peeled and cored, then cut into wedges (5 large honeycrisps will do it)
- ¼ teaspoon ground allspice
- ½ teaspoon ground cinnamon
- ¼ teaspoon kosher salt
- ¾ cup plus 1 tablespoon sugar
- 2 tablespoons all-purpose flour
- 2 teaspoons cornstarch
- 1 tablespoon apple cider vinegar
- 1 recipe all-purpose pie dough
- 1 egg, lightly beaten

### PREPARATION

1 Melt butter in a large frying pan set over medium-high heat and add apples to the pan. Stir to coat fruit with butter and cook, stirring occasionally. Meanwhile, whisk together the spices, salt and .75 cup sugar, and sprinkle this over the pan, stirring to combine. Lower heat and cook until apples have started to soften, approximately 5 to 7 minutes. Sprinkle the flour and cornstarch over the apples and continue to cook, stirring occasionally, another 3 to 5 minutes. Remove pan from heat, add cider vinegar, stir and scrape fruit mixture into a bowl and allow to cool completely. (The fruit mixture will cool faster if spread out on a rimmed baking sheet.) 2 Place a large baking sheet on the middle rack of oven and preheat to 425. Remove one disc of dough from the refrigerator and, using a pin, roll it out on a lightly floured surface until it is roughly 12 inches in diameter. Fit this crust into a 9-inch pie plate, trimming it to leave a .5-inch overhang. Place this plate, with the dough, in the freezer. 3 Roll out the remaining dough on a lightly floured surface until it is roughly 10 or 11 inches in diameter. 4 Remove pie crust from freezer and put the cooled pie filling into it. Cover with remaining dough. Press the edges together, trim the excess, then crimp the edges with the tines of a fork. Using a sharp knife, cut three or four steam vents in the top of the crust. Lightly brush the top of the pie with egg wash and sprinkle with remaining tablespoon of sugar. 5 Place pie in oven and bake on hot baking sheet for 20 minutes, then reduce temperature to 375. Continue to cook until the interior is bubbling and the crust is golden brown, about 30 to 40 minutes more. Remove and allow to cool on a windowsill or kitchen rack, about two hours.

## Pie Crust

<http://cooking.nytimes.com/guides/3-how-to-make-a-pie-crust>

### INGREDIENTS

- 1 ¼ cups all-purpose flour (150 grams)
- ¼ teaspoon fine sea salt
- 10 tablespoons unsalted butter, cold and cut into cubes
- 2 to 4 tablespoons ice water, as needed

### PREPARATION

1 In a food processor, pulse together the flour and salt. Add butter and pulse until the mixture forms lima bean-size pieces. Slowly add ice water, 1 tablespoon at a time, and pulse until the dough just comes together. It should be moist, but not wet. 2 Turn dough out onto a lightly floured surface and gather into a ball. Flatten into a disk with the heel of your hand. Cover tightly with plastic wrap and refrigerate for at least 1 hour and up to 2 days.