



Sour Cherry-Glazed
Goose Legs with Gravy
(recipe p. 144) OPPOSITE:
Germany's highest
mountain overlooks the
village of Garmisch-
Partenkirchen and its
iconic St. Martin church.

THE NEW Bavaria

FROM THE STATE'S CAPITAL OF MUNICH TO HER TINY HOMETOWN IN THE ALPS, FOOD & WINE DEPUTY EDITOR MELANIE HANSCHÉ DISCOVERS A NEW GENERATION OF BAVARIANS INTERPRETING CLASSIC TRADITIONS IN EXCITING AND DELICIOUS WAYS.

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Hiking through fir and SPRUCE FORESTS IN THE SNOWCAPPED peaks of Bavaria

CAN BE STRENUOUS, but it comes with rich rewards: eye-popping mountain vistas and cozy, decoratively hewn *almhütten* (Alpine huts). Stop in, and the proprietors will feed you heaping servings of pork and dumplings paired with steins of beer, all to help fuel your mountain descent.

As a Bavarian-Australian expat, to me these old-school huts are a touchstone of tradition and the mountain culture that I deeply miss. Call it nostalgia in the form of a convivial dining room filled with rustic beer hall-style benches, gingham tablecloths, hefeweizen on draft, and a menu of fortifying mega schnitzels. That was how I always remembered them until my most recent trip in 2019, where I came across a hut that thrillingly deviates from tradition.

The Tannenhütte overlooks my hometown of Garmisch-Partenkirchen, a ski resort town famous for hosting the 1936 Winter Olympics as well as visitors from the nearby 2015 G7 summit, where then-President Barack Obama caused a ruckus by drinking a beer early in the day. (To Bavarians, the hubbub was absurd; drinking beer before noon is so acceptable that we have a word for it: *frühschoppen*.)

The Tannenhütte's elegant, clean lines deliberately eschew what architect Thomas Feigl calls the "yodeling style" of architecture from yesteryear. His ambition was to bring hut culture into a more modern and sustainable age, a vision that resonated with the Bavarian State Forest Enterprise, which owns the site.

On a chilly December afternoon, I was struck by the hut's

huge panoramic window, a departure from the *almhütte*'s traditional style of small, shuttered windows. From it, you can see a stunning view of the Wetterstein massif and Germany's highest peak, the Zugspitze.

I was equally stunned by the food coming from the kitchen, the work of proprietors Anna and Andreas Hertle and their team. Classics like schnitzel with potato salad and goulash with spaetzle were lighter and more deft in execution than standard hut fare and were served on gorgeous plates fired by a local ceramicist. We ate tender veal schnitzel, lightly crumbed and fried in clarified butter; a single kaspresknödel (cheese dumpling) with a fluffy texture, floating in a savory beef and vegetable broth; and a charcuterie platter showcasing small goods and cheeses from regional producers. This food wasn't simply about fueling your hike; the Hertles work with local farmers and artisans to source well-crafted, organic ingredients.

This new sensibility is playing out across Bavaria. My home state, where I spent the first four years of my life living above my aunt's bakery in the foothills of the Alps, is rich in traditions but not one to adopt change quickly; it's one of the most religious and politically conservative regions in Germany. Distinct traditions as they relate to food (pretzels!), music (oompah!), and local dress (lederhosen!) are so strong, they tend to dominate popular culture, much to the annoyance of many Germans, given Bavaria makes up only 16% of the national population.

My parents and I immigrated to Australia when I was still a child. After that, visiting family was a rare luxury, but my Australian husband and I relocated to the U.S. seven years ago, and we now try to visit Bavaria annually. December's a particularly charming time, thanks to the romantic Christmas markets and the deliciousness of festive food and drink like lebkuchen (gingerbread), roast goose, and glühwein.

Garmisch-Partenkirchen generally looks like it came straight out of a fairy tale, and that's even more true at Christmastime. The annual Christmas market takes *continued on p. 138*

CLOCKWISE FROM TOP LEFT: Hikers make the short trek to the Tannenhütte, a modern Alpine hut with great food and views; the design-forward Quartier hotel is a cool architectural counterpoint to Bavaria's more traditional homes.

P. 132, 139, 142, & 145; FOOD STYLING: TORIE COX; PROP STYLING: PRISSY LEE



The restaurant Panorama 2962 (see p. 140) offers stunning views of the Alps from Germany's highest peak, the Zugspitze. You can travel to the peak via train and cable car; visit zugspitze.de for more information.

TAKE A Side Trip TO THE CITY of Munich

Most visitors headed to the Alps, and to Garmisch-Partenkirchen specifically, will pass through Munich. It would be a loss not to spend a few days exploring the city, especially with the Christmas markets in the main square through December. (If you're renting a car, you'll need to pass through the city anyway; Garmisch-Partenkirchen is about an hour south. It's also easily reached by train from the München Hauptbahnhof, the main railway station.)

If you decide to visit Munich and convenience is key, book into the **NH Collection München Bavaria** (rooms from \$140, nh-hotels.de). Renovated in 2019, it's right next to the train station and the car rental offices. The rooms are spacious (some with views of the Alps), and the in-house restaurant, Arnulf's, serves a refined take on Bavarian cuisine while offering some excellent German wine flights.

One of Munich's oldest and most venerable hotel families, the Geisel family, operates the **Excelsior by Geisel** (rooms from \$169, excelsior-hotel.de) a short walk from the main Christmas market. Stay at this classic property for the old-school hospitality, for the generously sized rooms, and to plunder the 80,000-bottle wine cellar belonging to their restaurant, Vinothek.

For a spot with a luxurious, residential feel, the relatively new **Andaz Munich Schwabinger Tor** (rooms from \$250, hyatt.com),

located just north of the city center, is walking distance from Munich's famous Englischer Garten. Design-forward with a smart Scandi sensibility, the rooms are large with gorgeous window seats overlooking the neighborhood, and the minibar is filled with locally made craft sodas and gummy bears. You don't need to leave the hotel to have an excellent modern Bavarian meal at **The Lonely Broccoli** (thelonlybroccoli.com), which features a large open kitchen and grill, turning out impressive dishes cooked with care. Make sure you grab a sunset drink at the rooftop bar and terrace; you can see all the way to the Alps.

Munich is known for its centuries-old beer halls and inns, and you should certainly visit the likes of **Augustiner Stammhaus** and the **Hofbräuhaus München**. But one of the most energetic places, and one that's helping evolve the beer hall genre, is **Xaver's** (xaver-s.de), a new-school brewpub whose motto is "refreshingly traditional." Here, you'll find young hipsters in lederhosen and tats slinging beers, and well-heeled Münchners enjoying dinner. It used to be difficult finding a wine menu in the city that listed actual vintages—it's a beer-forward state, after all—but at Xaver's, you can easily order a tight, racy 2015 Clemens Busch Mosel Riesling or a juicy, elegant 2019 A. Christmann Spätburgunder from the Pfalz.

continued from p. 135 place from late November until late December in the main square, and it's here that I have repeatedly stuffed my face with roasted chestnuts, schupfnudeln (like an elongated gnocchi), bratwurst, and baguettes sandwiched around stinky melted raclette and smoky speck, washing it all down with endless mugs of hot spiced glühwein.

On this trip, I left the market to stop in at one of the oldest pastry shops in Bavaria, Konditorei Krönner. Though it was established in 1759, its quirky dining room would not look out of place in a Wes Anderson film. The owner, Franz Krönner, is a ponytailed master pâtissier with a wry sense of humor and a penchant for loud printed shirts. His specialty is baumkuchen (tree cake), a labor-intensive cake that is layered like the rings on a tree and made on a spit. Krönner's confections follow his family's age-old recipes, adjusted only for sugar content after the war. They're still made from scratch: "No powders, no shortcuts, no cheating, no frozen stuff." Even the spice mixes used for the bakery's famous Christmas cookies, of which Krönner makes tens of thousands annually, are a secret blend: Whenever he's going to make a batch, Krönner writes the recipe on a slip of paper, makes the blend, and then tears up the paper. "Not even my children know the recipe," he jokes—funny, given that his son works in the kitchen.

That commitment to tradition doesn't end with Krönner. A 20-minute stroll led me to the Ludwigstrasse, a cobblestoned lane full of historic architecture, painted murals, and old-school inns festooned with twinkling Christmas lights. My favorite place here is the lively, women-owned and -operated Gasthof Fraundorfer, in business for 91 years. Barbara Fraundorfer Sr. has been in charge for more than 50 of those years and runs the place with her two daughters. Here, you can partake in one of Bavaria's signature Christmas meals: roast goose or duck with braised red cabbage, and dumplings with gravy. For me, Krönner and Fraundorfer truly embody old Bavaria.

The new Bavaria I found at an inn of a different kind: the boutique Werdenfelserei hotel, which opened in 2018. This 51-room property is an ambitious concept by the local Erhardt family. It's incredibly striking, a concrete and wood colossus modeled on a traditional hay barn, but not remotely utilitarian. The design evokes a kind of casual yet luxe Alpine chic, which I found myself very much enjoying as I stood on the terrace of the ridiculously elegant rooftop pool, sipping an Aperol spritz and looking out at the Alpspitze and Zugspitze mountains.

Wurzelwerk, the hotel's restaurant, spotlights local ingredients (*wurzel* means root) and German wines. Johannes Wäger, who at just 25 years old helped launch the project (since my visit, he's moved on), recalled when I spoke to him that the style of the hotel and food initially attracted some criticism. "There was a lot of skepticism from locals when we first opened.

AT THE CHRISTMAS market, I have STUFFED MY FACE with roasted chestnuts AND bratwurst, WASHING IT DOWN with mugs of SPICED GLÜHWEIN.

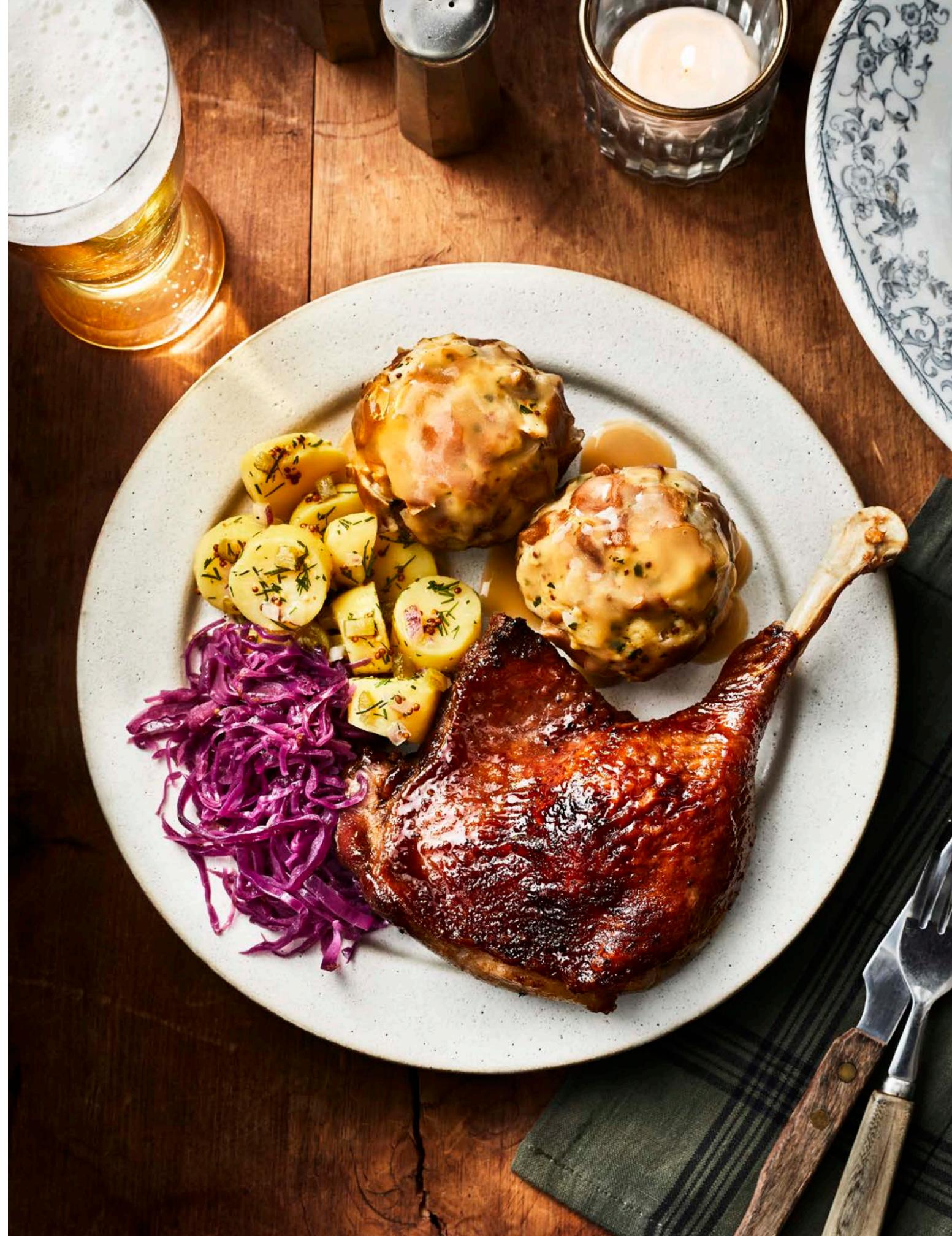
We couldn't exactly whack them over the head with familiar ingredients used in unfamiliar ways," he says. But Wäger and his team slowly won them over with dishes like borscht studded with pickled sturgeon and caviar; sous vide duck breast with red cabbage kimchi, chestnuts, and kumquats; and black beer ice cream with poached quince.

Another innovator who has won over the locals is Leonhard "Hardi" Wild, a former champion ice hockey player turned third-wave coffee roaster. Before he launched the business with his wife, Steffi, he told me, "The main coffee in Garmisch-Partenkirchen was bad drip or came with tons of whipped cream on top." No longer. At his café, Wildkaffee, you can buy everything from a pour-over using single-origin beans from Rwanda to a sticky Prana Chai produced in Melbourne from black tea leaves, whole spices, and honey. For me, a perfectly crafted flat white sparked my morning, and I'm not going to lie: This Aussie-Bavarian never in a million years thought she'd ever see a flat white in her tiny German hometown.

I'd argue that Wild's trajectory into coffee was fate: When his great-grandfather Leonhard Panholzer opened his general store in town in 1892, he sold roasted coffee beans from small suppliers. There's a mural of Panholzer on the wall of the slick new roastery that Wild opened in 2018. "I never doubted that the town would embrace this kind of coffee culture," Wild told me, adding, "Failure was not an option—I'm too euphoric about my product!"

On my final night, in Munich, I found myself sitting in my hotel's cheekily named meat-forward restaurant, The Lonely Broccoli, watching the cooks in its open kitchen. I ate local lamb cooked sous vide and finished on smoked hay, and a beef tartare topped with a cream made from local cep mushrooms and sprinkled with grated Belper Knolle (an aged cow's milk cheese seasoned with garlic and pepper). I drank a glass of dry Riesling Sekt from the Mosel and a Pinot Gris from my buddies at Ocean Eight in Australia. If you'd said to me 10 years ago that I would be eating elegant, forward-thinking, and stupidly fun food (and drinking excellent wine and not beer) in my home state, I might have laughed a little skeptically. Not now, though. Welcome to the new Bavaria; I love it as much as the old Bavaria.

Braised Red Cabbage with Apples and Bacon (recipe p. 143), Bavarian Potato Salad (p. 145), gravy-topped Pretzel-and-Mustard Dumplings (p. 144), and Sour Cherry-Glazed Goose Legs (p. 144) add up to a traditional Christmas feast.



WHERE TO Eat & Drink

KONDITIONE KRÖNNER

Indulge in the German tradition of “kaffee und kuchen” here: Buy all the cakes, chocolate truffles, and Christmas cookies, and enjoy glühwein on the patio in the winter. (chocolatier-kroenner.de)

RESTAURANT 4ECK

This casual-by-day, fine-dining-by-night spot has established a solid reputation for skillful fusion. (Bavarian bao buns, anyone?) Chef Jörg Heid leans on quality produce from the region: beef from a nearby village, lamb from the greater Werdenfels region, chanterelles from the surrounding forest, and locally distilled gin. A beautiful burnished-gold dining room and deft cooking are another fine example of the “new” Bavaria. (4-eck.com)

GASTHOF FRAUNDORFER

Known for boisterous traditional live music nights, beer liqueur, crispy pork knuckles with sauerkraut, and a room heavily decorated in beer steins and local sports memorabilia, this classic inn on the historic Ludwigstrasse is a must-visit. (gasthof-fraundorfer.de)

TANNENHÜTTE

A 40-minute ascent from downtown Partenkirchen, through forests and over a suspension bridge, will take you to this modern Alpine hut with extraordinary views toward Germany’s highest peak, the Zugspitze, and proprietors Anna and Andreas Hertle’s terrific food, from soups to schnitzel, roast beef, and their own cakes, baked in-house. (tannenhuette.de)

WILDKAFFEE

Kick-ass fair-trade coffee and casual snacks can be found at two locations: The café near the train station serves excellent house-made cakes and sandwiches, and the roastery sells all manner of beans as well as beautiful coffee accessories and home-ware. (wild-kaffee.de)

PANORAMA 2962

At 2,962 meters above sea level, Germany’s highest restaurant opened in 2018 with panoramic views of four countries from the summit of the Zugspitze. Its striking open-plan design and wood accents evoke the chalets of old but with a cool, modern spin. The menu focuses on Alpine cuisine from Germany, Austria, Italy, and Switzerland. (zugspitze.de)

WHERE TO Stay

QUARTIER

With its distinctive gables and unusual, modern style, Quartier was an architectural game changer when it opened in 2016. Acclaimed for its sustainable design, it sports 19 chic, self-contained apartment “lodges,” a community garden, a rooftop terrace, and a modern restaurant focusing on eco-conscious sourcing and local producers. (Rooms from \$175, quartier-gapa.de)

DAS GRASECK

Graseck is a boutique wellness hotel located above the Partnach Gorge with dramatic mountain views; there are holistic, conventional, and sports medicine facilities on-site. All 33 rooms and suites have forest or mountain views (the infinity pool has the best view of all), plus there’s a beer garden, sun terrace, and fine-dining restaurant. (Rooms from \$306, das-graseck.de)

WERDENFELSEREI

Splurge on one of the open-plan suites with a fireplace, a free-standing tub, and a terrace with a mountain view in this gorgeous reimagining of a rural mountain hotel. New head chef Sven Karge serves a skillfully executed Bavarian menu at its restaurant, alongside a seasonally inspired six-course “Fireworks” tasting menu. (Rooms from \$140, werdenfelserei.de)



TOP, FROM LEFT: The restaurant Wurzelwerk, where the tasting menu might feature marinated hama-chi with caramelized chicory; Franz Kröner bakes baumkuchen (tree cakes); a stall at the Christmas market. MIDDLE, FROM LEFT: Cookies and cozy outdoor tables at Konditorei Kröner; Wildkaffee co-owner Hardi Wild; Quartier hotel. BOTTOM, FROM LEFT: Panorama 2962; Barbara Jr. and Andrea Fraundorfer at Gasthof Fraundorfer; apple torte from Kröner; the rooftop pool at Werdenfelserei.



Spiced Pavlovas with Oranges and Mulled Wine Caramel

ACTIVE 1 HR; TOTAL 1 HR 50 MIN,
PLUS 8 HR COOLING; SERVES 4

Bavarians don't tend to eat dessert at the end of a Christmas meal given the richness of the savory dishes; they finish with an assortment of cookies. The first Christmas I celebrated in Bavaria with my Australian husband, he made my family a classic Aussie pavlova. The lightness and freshness of the fruit and meringue was a winner. These individual pavlovas represent a mash-up of my Bavarian and Australian upbringing. I've taken the aromas and ingredients you'd typically associate with a Bavarian Christmas market—glühwein, toasted almonds, spiced cookies—and infused them into the components of the dessert. Tangy quark or crème fraîche is a nice counterpoint to the sweet meringue, bright citrus, and intense caramel.

PAVLOVAS

- 4 large egg whites, at room temperature
- 1 cup superfine sugar
- 1 tsp. ground cinnamon
- 1 tsp. white vinegar

CARAMEL

- 3 medium navel and/or blood oranges, divided
- 1 cup granulated sugar
- ¼ cup water
- ¼ tsp. fresh lemon juice
- Pinch of fine sea salt
- ½ cup (4 oz.) dry red wine
- 2 whole star anise, broken
- 2 (about 3-inch) cinnamon sticks, broken in half
- 10 whole cloves

ADDITIONAL INGREDIENTS

- 1 cup heavy cream
- ⅓ cup quark or crème fraîche
- Toasted sliced almonds, for garnish

1. Make the pavlovas: Preheat oven to 300°F. Line a large baking sheet with parchment paper; set aside. Beat egg whites in a stand mixer fitted with the whisk attachment on high speed until stiff peaks form, about 1 minute. With mixer running, gradually add superfine sugar, 1 tablespoon at a time, beating for 30 seconds after each addition. Stop machine, and scrape down sides of bowl. Beat on high speed until meringue is very thick, about 6 minutes. Stop machine; scrape down sides of bowl. Add cinnamon and vinegar; beat until meringue is glossy and sugar is fully dissolved, about 2 minutes.

2. Spoon mixture onto prepared baking sheet in 4 even mounds (about 3¾ inches

round and 1½ inches tall), leaving at least 2 inches between mounds. Using the back of a spoon, form a shallow divot in center of each mound. Transfer baking sheet to oven, and immediately reduce oven temperature to 250°F. Bake pavlovas 50 minutes. Without opening oven door, turn off oven and oven light. Let pavlovas cool completely in oven, at least 8 hours or up to 12 hours.

3. Make the caramel: Using a Y-shaped peeler, remove peel from 1 orange in long strips. Following the shape of orange, cut away and discard white pith; reserve orange peel strips and peeled orange. Combine granulated sugar, ¼ cup water, lemon juice, and salt in a small saucepan. Bring to a boil over medium-high, swirling pan occasionally and brushing down any sugar crystals that stick to sides of pan using a wet pastry brush. Boil, swirling pan often, until caramel is deep amber in color and registers 380°F on a candy thermometer, 5 to 8 minutes. Remove from heat. Carefully add wine all at once. (Mixture will sputter and bubble vigorously.) Return mixture to heat over medium-low; stir in orange peel strips, star anise, cinnamon, and cloves. Cook, stirring constantly, until mixture is syrupy and registers 230°F on a candy thermometer, 5 to 7 minutes. Remove from heat. Let cool 1 hour.

4. Slice tops and bottoms from remaining 2 oranges; following the shape of each orange, cut away and discard peel and white pith. Slice peeled oranges, including reserved peeled orange from caramel, into ⅛-inch-thick rounds, half-moons, or supremes, as desired. Set aside.

5. Place cream in a large bowl; whisk until stiff peaks form, 2 to 3 minutes. Gently fold in quark. Divide pavlovas among plates, and top evenly with whipped cream mixture. Top with oranges, and drizzle each with 1 to 2 tablespoons caramel. Garnish with almonds.

MAKE AHEAD Cooled pavlovas can be stored in an airtight container at room temperature up to 1 week.

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**FOR THESE
pavlovas, THE
AROMAS AND FLAVORS
OF A Bavarian
Christmas
market ARE
INFUSED INTO the
dessert.**

Braised Red Cabbage with Apples and Bacon

PHOTO P. 139

TOTAL 45 MIN; SERVES 4 TO 6

I really disliked sauerkraut growing up, but I could get on board with sweeter, milder rotkohl, a traditional Bavarian side that's always served with goose, duck, or pork. Made from vibrant red cabbage that's gently braised with tart apple, smoky bacon, orange zest, and spices, it makes for a fragrant and sweet-sour accompaniment. Remove any thick, white ribs when shredding the cabbage so the dish cooks evenly.

- 2 Tbsp. olive oil
- 1 medium-size red onion, finely chopped (about 1 cup)
- 4 oz. speck or bacon, finely chopped
- 2 garlic cloves, finely chopped
- 1 small head red cabbage (about 2 lb.), quartered, cored, thick white ribs removed, and finely shredded (about 6 cups)
- 2 Tbsp. light brown sugar
- 2 small Granny Smith apples, peeled, cored, and grated on large holes of a box grater (about 1½ cups)
- ¼ cup (2 oz.) dry red wine or water
- ¼ cup red wine vinegar
- 2 tsp. finely grated orange zest
- ½ tsp. caraway seeds
- 1 (about 3-inch) cinnamon stick
- 5 juniper berries
- Fine sea salt, to taste
- Black pepper, to taste

1. Heat oil in a large, heavy-bottomed saucepan over medium-high. Add onion and speck, and cook, stirring occasionally, until onion is softened and speck is rendered and starting to become crisp, 6 to 8 minutes. Add garlic, and cook, stirring constantly, until fragrant, about 1 minute.

2. Add cabbage to onion mixture, and cook, stirring occasionally, until cabbage is slightly softened and wilted, about 3 minutes. Add brown sugar, and cook, stirring often, until mixture starts to caramelize, about 2 minutes. Add apples, wine, vinegar, orange zest, caraway seeds, cinnamon stick, and juniper berries; stir to combine. Reduce heat to low; cover and simmer, stirring occasionally, until cabbage is softened, 20 to 25 minutes. Season with salt and pepper to taste. Serve warm.

MAKE AHEAD Cabbage can be made up to 1 day ahead and stored in an airtight container in refrigerator. Reheat in a saucepan over low just before serving.

Sour Cherry–Glazed Goose Legs with Gravy

PHOTO P. 132

ACTIVE 30 MIN; TOTAL 3 HR 5 MIN,
PLUS 8 HR REFRIGERATION
SERVES 4 TO 6

It wouldn't be a Bavarian Christmas without goose or duck, and roasting individual legs makes it a more manageable endeavor. Geese are fatty birds and will render a lot of delicious drippings, which you can keep on hand for roasting vegetables. Draining off the fat halfway through cooking will yield more concentrated pan juices for gravy at the end.

- 4 young goose leg quarters (about 1¼ lb. each), thawed if frozen
- 4 tsp. fine sea salt, plus more to taste
- 2 tsp. black pepper
- ¼ cup sour cherry spread (such as Divina)
- 1 Tbsp. red wine vinegar
- 1 tsp. Dijon mustard
- 2 small yellow onions, cut into ½-inch-thick rings
- 1 medium carrot, roughly chopped (about ½ cup)
- 2 (6-inch) thyme sprigs
- 1 cup water
- 1 cup chicken stock, plus more if needed
- 2 Tbsp. all-purpose flour
- ¾ tsp. Worcestershire sauce (optional)

1. Pat goose legs dry with paper towels, and arrange skin side up on a large rimmed baking sheet. Refrigerate, uncovered, at least 8 hours or up to 24 hours to dry out skin.

2. Remove from refrigerator; sprinkle goose legs evenly with salt and pepper. Let stand at room temperature 1 hour.

3. Meanwhile, preheat oven to 350°F with rack 10 inches from top of oven. Combine sour cherry spread, vinegar, and mustard in a small saucepan; cook over low, stirring occasionally, until well combined, 2 to 3 minutes. Pour mixture through a fine wire-mesh strainer into a small bowl; discard solids. Set glaze aside.

4. Arrange onions, carrot, and thyme sprigs in an even layer on a large rimmed baking sheet. Pour in 1 cup water. Place goose legs, skin sides up, on top of vegetable mixture, evenly spaced. Roast until skin begins to render and brown, about 45 minutes. Remove baking sheet from oven; transfer goose legs to a large platter. Carefully pour pan juices and fat from baking sheet into a large heatproof liquid measuring cup or a fat separator (leave vegetables on baking sheet); set aside. Return goose legs, skin sides up, to top of

vegetable mixture on baking sheet; pour in chicken stock. Return to oven; roast at 350°F for 20 minutes, occasionally basting goose legs with juices on baking sheet.

5. Meanwhile, separate fat from reserved pan juices in measuring cup by skimming the top or using fat separator. Set aside fat and pan juices separately.

6. Brush skin side of goose legs with sour cherry glaze. Continue roasting at 350°F until a meat thermometer inserted into thickest portion of legs registers 170°F, 15 to 20 minutes. Turn on broiler to HIGH. Broil goose legs until skin is dark mahogany and lacquered, and a meat thermometer inserted into thickest portion of legs registers 180°F, 3 to 6 minutes. Transfer goose legs to a large platter, and cover loosely with aluminum foil to keep warm.

7. Pour vegetable mixture on baking sheet through a fine wire-mesh strainer into a large heatproof liquid measuring cup; discard solids. Separate fat from strained pan juices by skimming the top or using a fat separator. Add separated fat to reserved fat; add pan juices to reserved pan juices. Add chicken stock to pan juices as needed to measure 1¼ cups liquid.

8. Heat 2 tablespoons reserved fat in a small skillet over medium. Reserve remaining fat for another use. Add flour to fat in skillet; cook, whisking constantly, until mixture is golden brown, 2 to 3 minutes. Gradually add reserved 1¼ cups pan juices, whisking constantly, until gravy is smooth. Cook, whisking constantly, until thickened, 1 to 2 minutes. Remove from heat; whisk in Worcestershire sauce, or season with salt to taste. Serve gravy alongside goose legs.

WINE Earthy Austrian red: 2018 Moric Blaufränkisch

NOTE Find frozen goose legs online at schiltzfoods.com.

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**IT WOULDN'T BE
A BAVARIAN
CHRISTMAS WITH-
OUT GOOSE. IT
RENDERS DELICIOUS
DRIPPINGS YOU
CAN KEEP ON HAND
FOR ROASTING
VEGETABLES.**

Pretzel-and-Mustard Dumplings

PHOTO P. 139

ACTIVE 40 MIN; TOTAL 1 HR
SERVES 4 TO 6

Dumplings made of day-old bread, pretzels, or potatoes and bound with egg are common in Germany; they're a way to use up stale bread and soak up gravy on the plate. My version uses pretzel rolls, which I leave out on the kitchen counter, uncovered, overnight. If you can't find pretzel rolls, any plain bread rolls will do. It's not traditional to make these with mustard, but it's a such a lovely bedfellow with the pretzel rolls.

- 1 cup whole milk
- 16 oz. day-old pretzel rolls or bread rolls (about 5 rolls), very thinly sliced
- 1 Tbsp. unsalted butter
- 1 medium-size white onion, finely chopped (about 1 cup)
- 2 large eggs, beaten
- 2 Tbsp. finely chopped fresh flat-leaf parsley
- 1 Tbsp. whole-grain mustard
- ¾ tsp. fine sea salt, plus more for water
- ¼ tsp. cracked black pepper
- ¼ tsp. ground nutmeg

1. Microwave milk in a large microwavable bowl on HIGH until hot, about 1 minute. Add pretzel roll slices; toss to evenly coat and absorb milk. Let soak 15 minutes.

2. Meanwhile, melt butter in a small skillet over medium. Add onion, and cook, stirring occasionally, until softened, about 5 minutes. Remove from heat, and let cool 10 minutes.

3. Using your hands, break up bread in bowl into smaller pieces. Add onion mixture, eggs, parsley, mustard, salt, pepper, and nutmeg. Mix thoroughly using your hands to combine, kneading to form a sticky mixture. Divide mixture evenly into 8 (about 2¼-inch) balls (about 3½ ounces each), and place on a large plate. (Dough will be wet and sticky but will hold its shape.)

4. Bring a large pot of salted water to a boil over medium-high. Using a slotted spoon or a spider, gently lower dumplings into boiling water. Reduce heat to medium; simmer, turning dumplings occasionally, until dumplings are fluffy and a thermometer inserted into thickest portion registers 185°F, about 20 minutes. Remove dumplings from water using a slotted spoon. Serve warm.

MAKE AHEAD Dumplings can be prepared through step 3 and stored overnight in an airtight container in refrigerator.

Bavarian Potato Salad

ACTIVE 30 MIN; TOTAL 3 HR 50 MIN
SERVES 4 TO 6

My mother taught me how to make this staple of the Bavarian kitchen when I was a tween. Even then, I understood it was a different beast than other potato salads—a mayonnaise-free zone! The dressing is made with a base of hot chicken stock and vinegar and is punched up with tangy cornichons, onion, grainy mustard, and dill (and little crispy bacon bits, too, if you're feeling fancy). It's important to peel the potatoes and slice them while still hot, and then pour the hot dressing over the warm potatoes. This enables the waxy fingerlings to really soak up the liquid while also holding their shape.

- 2 lb. yellow or gold fingerling potatoes
- ½ to ¾ cup chicken stock, as needed, divided
- 2 Tbsp. white wine vinegar
- 2 tsp. whole-grain mustard
- ½ cup finely chopped red onion
- ¼ cup finely chopped cornichons (about 8 cornichons)
- 2 Tbsp. finely chopped fresh dill
- 2 Tbsp. extra-virgin olive oil
- ¾ tsp. fine sea salt, plus more to taste
- ¼ tsp. ground black pepper, plus more to taste

1. Place potatoes in a large saucepan; add cold water to cover by at least 1½ inches. Bring to a boil over medium-high. Reduce heat to medium; simmer, stirring occasionally, until potatoes are tender, about 14 minutes. Drain and let stand until just cool enough to handle, 5 to 10 minutes. Peel potatoes using a small, sharp knife. Slice into ½-inch-thick rounds, and place in a shallow bowl.

2. Place ½ cup chicken stock in a small microwavable bowl. Microwave on HIGH until hot, about 30 seconds. Add vinegar and mustard; stir to combine. Pour over potatoes in bowl; toss gently to combine. Set aside to let soak at room temperature, stirring occasionally, 1 hour.

3. If potatoes have absorbed most of the stock mixture after 1 hour, stir in remaining ¼ cup chicken stock. Add onion, cornichons, dill, oil, salt, and pepper; toss gently to combine. Let stand at room temperature, stirring occasionally, at least 2 hours or up to 4 hours. Season with additional salt and pepper to taste.

MAKE AHEAD Potato salad can be stored in an airtight container in refrigerator up to 2 days; let come to room temperature before serving.

