

Recipes

Not only do I like to travel, but I enjoy cooking as well. The family says I'm a pretty good cook, but I'll admit it—things don't always turn out perfectly the first time. Therefore, I make every recipe at least three times to ensure I've gotten the ingredients and cooking instructions just right.

Happy eating!/Bon appetit!/Guten Appetit!/iQue aproveche!,

Sharon

A Deprived Expat's Fish Taco Recipe

It's not easy being an expat, especially when you're deprived of fish tacos. This post is mainly for any of my readers deprived of your favorite home foods, especially since you are living the 'good life' across the pond somewhere. Therefore, today's post is about fish tacos. Why? Because it's Cinco de Mayo of course. [...]

Posted in [American recipes](#), [California](#), [Mexican Recipes](#), [Recipes](#) | Tagged [Holiday food and drink](#), [Recipes](#), [Veggie foods](#) | [Leave a comment](#)

Almost Roasted Blue Potato Recipe

Blame it on the moon. I had to substitute yellow taters for my almost roasted blue potato recipe, but it's all good. My plan was to head to the Blue Danube River, listen to Johann Strauss's Blue Danube Waltz, eat blue potatoes, and see the blue moon, but the stars had another plan. Instead of [...]

Posted in [Celebrations](#), [Herbs and Spices](#), [Recipes](#) | Tagged [French food](#), [Recipes](#), [spices](#), [Veggie foods](#) | [Leave a comment](#)

Homemade Prague Citrus-ade Recipe

This homemade Prague Citrus-ade recipe is simply refreshing and simple to make. We spent a wonderful hot and muggy spring vacation in Prague and although the local beer looked inviting, it contained too much alcohol to safely quench my thirst during our long hours marveling at the wondrous sights of Prague. As we walked around [...]

Posted in [Recipes](#) | Tagged [Holiday food and drink](#), [International drinks](#), [Prague](#), [Recipes](#) | [Leave a comment](#)

Alsatian Flammkuchen Recipe

Follow the simple Flammkuchen recipe below and you'll receive rave reviews when you present family and friends with an authentic Alsatian Flammkuchen. Basic Flammkuchen Recipe (Tarte flambée). 1-14-16" really thin pizza-style yeast crust of your choice (frozen, fresh, non-gluten, or homemade) 1 small yellow onion finely chopped 3/4 – 1 cup (150 – 200 grams) of [...]

Posted in [France](#), [French recipes](#), [Germany](#) | Tagged [Alsace](#), [French food](#), [Recipes](#) | [Leave a comment](#)

French Epiphany Cake Recipe (Galette des rois)

French Epiphany Cake Recipe Today is January 6th Epiphany, marking the visit of the Magi to the Christ child. People all over the world people are celebrating Epiphany by baking cakes and celebrating the holiday with friends and family members. In thousands of lucky homes a delicious warm French Epiphany Cake or galette des rois [...]

Posted in [City trip](#), [French recipes](#), [Recipes](#) | Tagged [French food](#), [Holiday food and drink](#), [Mardi Gras](#), [New Orleans](#) | [Leave a comment](#)

Speculaas Cookie Recipe

Another dreary winter day in Germany, so today I got up early to fill the home with warm and toasty aromas. Last night I pulled out my crumpled Speculaas cookie recipe and made the dough. It's been chilling in the fridge overnight allowing the spicy flavors to infuse. Now onto baking and then eating them. [...]

Posted in [French recipes](#), [German recipes](#), [Recipes](#) | Tagged [French food](#), [German food](#), [Holiday food and drink](#) | [2 Comments](#)

Tapas in 10 Minutes

Now that you understand the difference between tapas and pinchos, you can make Tapas in 10 Minutes. Yes, you can make all of the tapas listed below in about ten minutes each. All you need are a few basic ingredients (bread, olive oil, garlic, fish, meat), organizational skills, and time before your guests arrive. The [...]

Posted in [Spain](#), [Spanish Recipes](#) | Tagged [Tapas](#) | [Leave a comment](#)

Gluhwein Recipe (Mulled Wine with Spices)

I'm sorry to report this, but for the last few years I've been noticing a decline in the quality of Gluhwein recipe at various Christmas markets. The taste is often weak denoting too little alcohol, overcooked making the blend of wine and spices bitter, or just plain undrinkable because many vendors use pre-packaged mixes. Yuck! [...]

Posted in [Herbs and Spices](#), [Recipes](#) | Tagged [Holiday food and drink](#) | [Leave a comment](#)

Classic American Cobb Salad Recipe

After telling my Germany family and friends about the Hollywood story of the the Classic American Cobb Salad recipe, I decided to quickly make one for them. Luckily I had the ingredients on hand and only had to boil the eggs and cook the chicken breasts. We decorated the salad together and let me say, [...]

Posted in [American recipes](#), [Recipes](#) | [Leave a comment](#)

Bastille Day Pan Bagnat Recipe

Pan bagnat literally means bathed or wet bread and is a classic French sandwich originating from Nice France. Homemakers of Nice softened stale bread by placing it under a stream of water (an effective way to refresh the bread), hence the name pan bagnat wet bread or literally bathed bread. It makes the perfect picnic [...]

Posted in [City trip](#), [Food](#), [French recipes](#) | Tagged [French food](#) | [Leave a comment](#)

Mediterranean Tabouli (Parsley Salad) Recipe

Mediterranean Tabouli (Parsley Salad) is a classic Middle Eastern salad made with bulgur, fresh herbs and tomatoes is easy to make and extremely nutritious. Packed full with finely chopped parsley—the mineral-rich, anti-oxidant herb is more than just a plate decoration. Parsley is full of vitamin C, K, can help neutralize particular types of carcinogens, and has [...]

Posted in [Recipes](#) | [Leave a comment](#)

Celebrating Cinco de Mayo with Aguas Frescas

Cinco de Mayo (Fifth of May in Spanish) is a holiday celebrating Mexico's victory over France during the Battle of Puebla in 1862. On May 5th throughout cities and towns in Mexico and the United States, expect to find elaborate parades, street festivals, mariachi music performances celebrating Mexican culture and heritage. Whether you party at home, [...]

Posted in [Mexican Recipes](#) | [Leave a comment](#)

Frankfurt Green Sauce Recipe

The Frankfurt Green Sauce is a healthy low-calorie, vegetarian alternative topping for potatoes. Prep Time: 20 minutes Total Time: 20 minutes Serving: Makes 4 portions Ingredients 1 package of Frankfurt Green Sauce herbs or 10 – 12 ounces total; equal amounts of borage, burnet, chervil, chives, garden sorrel, parsley, and pepper cress 300 g. (1 1/3 [...]

Posted in [Recipes](#) | [Leave a comment](#)