

## Recipes - December 2022

This little document presents you with the recipes of some of the traditional Dutch dishes that were mentioned in the article in the December 2022 edition of 'Het Gijzenrooise Zegje'.

Rather than presenting the full text of the recipes here, we have provide you with links to the websites that publish the recipes. The links were verified in November 2022. As mentioned in the article, if desired so, there are many vegetarian or vegan varieties to these recipes available.

### Hutspot met Klapstuk

A recipe of this dish of carrots, onions and potatoes is available at '[the Dutch Table](#)' website.



### Boerenkool met rookworst

Kale, potatoes and smoked sausage. See again [the Dutch Table website](#).



### **Zuurkool met rookworst**

A sauerkraut dish. We chose the recipe that's available at the [getting re-rooted website](#).



### **Andijvie stampot**

Potatoes, raw endive and meat or eggs. This recipe is from [the website 'esthercooks'](#).



## The two traditional soups mentioned in the article

### Erwtensoep

A solid soup based on split, dried peas, and much more. Recipe available at [dutchreview.com](http://dutchreview.com).



### Bruine Bonensoep

Finally, the recipe for a soup based on dried, brown beans. Recipe from [the-glutton-life](http://the-glutton-life.com).

