

**Austrian Shrimp and Cheese Strudel**  
**Germany**

½ of a 17¼-oz. pkg. (1 sheet) frozen puff pastry, thawed  
4 oz. cooked shrimp, rinsed, drained and chopped  
1 cup chopped or 1 (4½-oz.) can  
1½ cup shredded Swiss cheese (6 oz.)  
½ cup dairy sour cream  
¼ cup thinly sliced green onion  
1 egg, beaten

Preheat the oven to 400°. On a lightly floured surface, roll the thawed puff pastry to an 18 x 10-inch rectangle. In a medium bowl, stir together the Swiss cheese, sour cream, green onion, shrimp and half of the beaten egg (about 2 tablespoons). Spread the mixture lengthwise down half of the rectangle. Using a pastry brush, brush the edges of the pastry with some of the remaining beaten egg. Carefully fold the dough over the filling and seal the edges with the tines of a fork. Transfer the strudel to an extra-large baking sheet. Brush the top and sides of the strudel with the remaining beaten egg. Bake in the 400° oven for 20 to 25 minutes or until golden. Remove from the oven. Cool the strudel for 20 minutes before slicing.

**Baby Back Ribs**  
**Australia**

1 rack of pork ribs  
1 table spoon mustard Dijon  
2 cups brown sugar  
1 tea spoon Worcestershire or Teriyaki sauce  
¼ Teaspoon Ginger  
¼ Teaspoon Pepper  
Garlic, 5 cloves minced

Mix all ingredients in a bowl  
Place uncooked ribs in bowl with mixture covering them  
Leave overnight to marinate in fridge  
Broil in oven or BBQ on Grill until golden brown (Approximately 6 minutes per side)

### **Lamb Chops France**

1 jar mint jelly  
1 teaspoon powder garlic  
1 teaspoon dry rosemary  
¼ teaspoon salt  
¼ teaspoon pepper  
1 tablespoon butter

Mix ingredients in a bowl  
Marinate Lamb Chops with mixture covering  
Leave overnight to marinate  
Grill or Broil approximately 5 minutes per side, discard existing marinate  
On top of stove in small pot, melt the butter and add the same ingredients. When everything has melted, pour over cooked ribs.

### **Hot Dogs Spain**

Boil all Beef Hotdogs  
Place in Bun and add condiments of choice

### **Broiled Sausages Chile**

Pair interesting Sausage combinations such as:  
Sausage with mushrooms or  
Sausage with peppers

Cut into bite size pieces and serve

### **T Bone Steak America**

Marinate in A-1 Sauce  
Broil or BBQ  
Cut into Strips  
Serve

## **Fusilli with Summer Tomatoes**

### **Italy**

1 can imported whole tomatoes  
2 pounds ripe tomatoes (about 4), chopped  
6 large clove garlic, minced  
3 tablespoons olive oil  
1 ¼ teaspoons salt  
¼ teaspoon fresh-ground black pepper  
2/3 cup lightly packed fresh basil, minced  
1 pound fusilli  
1/3 cup grated Parmesan Cheese, plus more for serving

Open whole peeled tomato can and pour into a fine strainer, discard juice

Remove tomato heads by hand, discard heads

Put remaining tomato, garlic, oil, salt, and pepper into blender, add the basil and pulse just to mix

Place mixture into large frying pan on top stove and simmer on medium heat for about 7 minutes

In the meantime, in a large pot of boiling, salted water, cook the fusilli until just done, about 13 minutes

Drain the pasta and toss with the sauce and the Parmesan cheese

Serve