



Hunter's Pizza



ABOVE: A row of five, giant beer towers hold 22 German beers on tap that have regular patrons, affectionately called "Hessians," yelling the traditional German toast of "Prost!" To experience this authentic atmosphere of an old-world bier hall, you have to come to the Hessen Haus in Des Moines on the weekend, when regional polka bands create a lively mood. Groups pass glass boots of beer seated at long, narrow tables of rustic hewn wood. "The family-style seating has different groups sitting at tables making friends," says Dan Mossoth, one of seven owners. Brother Andy traveled to Germany for research to create authentic decor and food in the heartland.

## Savor these simple-to-make wild game recipes from the Old World IN THE HEART OF DOWNTOWN DES MOINES, PATRONS POLKA, RUB ELBOWS WITH NEW FRIENDS AND SAVOR GERMANIC CUISINE IN THE MOST AUTHENTIC BEER HALL THIS SIDE OF MUNICH.

With long tables seating groups of strangers at Des Moines' Hessen Haus, friends are made over mugs of beer with very long names.

Hot potato salad, pickled red cabbage and sauerkraut come in piles along with schnitzels and other heavy-German fare. And if you don't know "The Drinking Song," you will by the time you leave—as patrons burst out in song with weekend polka bands.

For hunters, these tried-and-true recipes from Iowa's most lively beer hall will reconnect your palate with the Old World.

### HUNTER'S PIZZA

Golden crust topped with a unique combination of sliced pheasant, duck and

wild boar sausage—you can substitute with pork sausage—create a perennial favorite snack at the Hessen Haus since opening in 2004. A quick and easy pizza to assemble, it is a perfect way to help clear a hunter's deep freeze.

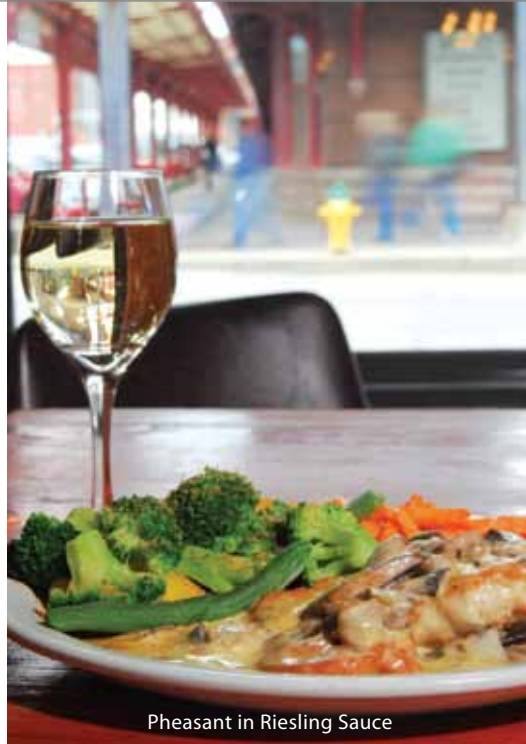
- 1 8-9-inch pre-cooked pizza crust
- 6 ounces alfredo sauce
- 2 ounces pheasant cooked and chopped
- 2 ounces boar sausage cooked and chopped, or use any good pork sausage
- 2 ounces duck breast cooked and chopped
- ¼ cup fresh sliced mushrooms
- 6-8 slices roma tomato
- 2 ounces chopped yellow onion
- 2-3 slices Muenster cheese

Preheat oven to 350°. Spread alfredo sauce evenly over the pizza crust. Add wild boar, pheasant, duck, onion, mushrooms and roma tomato. Top with slices of Muenster cheese, spreading to cover crust. Cook 12-14 minutes.

### PHEASANT IN RIESLING SAUCE

Fresh, tender pheasant breast hand-breaded and topped with sauteed mushrooms and a simple, homemade Riesling sauce will have you humming polka tunes after the first creamy bite. It's as easy as eins, zwei, drei.

- 1 5-7 ounce skinless, boneless pheasant breast
- 2 tablespoon vegetable oil
- 1 tablespoon butter



Pheasant in Riesling Sauce



Chef Tom Morris

With hearty brick walls adorned with steins, cuckoo clocks and boars heads, this popular off Court Avenue downtown Des Moines destination is all about fun. Located in a former train depot once destined for the wrecking ball, the sturdy brick and original wood beam structure also holds the Iowa Polka Music Hall of Fame on the wall. Those enshrined on the wall often stroll the hall when the accordians play.



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- ½ cup heavy cream
- ½ cup sliced fresh mushrooms
- 2 tablespoons Riesling wine
- ¼ cup flour

Lightly dredge pheasant breast in flour. Heat vegetable oil in saute pan over medium-high heat. Cook pheasant in oil until breast is half cooked. Add butter, heavy cream, Riesling and mushrooms to pan and continue cooking, stirring often, until sauce is reduced by half and takes on a thick, creamy texture.

Remove breast from pan and put on plate, then slowly pour the sauce over the top of the breast.

Serve with sauteed sweet potatoes and mashed potatoes or substitute your own favorite vegetables as sides.



101 4th Street • Des Moines

**HOURS:** Sunday-Tuesday 3 p.m.-10 p.m. kitchen and 3 p.m.-12 a.m. bar; Wednesday-Thursday 3 p.m.-10 p.m. kitchen and 3 p.m.-2 a.m. bar; Friday-Saturday 11 a.m.-10 p.m. kitchen and 11 a.m.-2 a.m. bar

**LIQUOR:** Bar with full beer list.

**SMOKING**  
515-288-2520  
[www.hessenhaus.com](http://www.hessenhaus.com)