

SAUERKRAUT WITH BRATWURST AND KASSLER RIPPCHEN

This is sour cabbage with German sausage and smoked pork chops.

- 8 slices bacon
- 1 onion, finely chopped
- 2 can (1 lb. 11 oz.) sauerkraut
- Water or white wine or champagne
- 2 teaspoons caraway seeds
- 1 bay leaf
- 2 tablespoons brown sugar
- 2 or 3 pairs bratwurst
- Parsley sprigs

8 kassler rippchen (This is a smoked pork chop available in German stores. If unavailable, use 4 lean loin pork chops, instead.)

Cut the bacon in cubes and fry in very heavy kettle. Add the chopped onion and sauté until the bacon and onion are nicely browned. Add the sauerkraut and fill up with water or wine until just covered. Stir well and add caraway seeds, bay leaf, and sugar. Bring to boil and simmer for 1 1/2 hours. Add the kassler rippchen(or grill separately) and bratwurst. Make sure they are covered with sauerkraut. Simmer for 30 minutes.

Remove bratwurst and sauté it in a frying pan until brown on all sides. Serve the sauerkraut in an earthenware casserole or a flat platter with the kassler rippchen and bratwurst surrounding it. Decorate with fresh parsley sprigs. Serves 8 generously.

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