



## THE SAUERKRAUT

*The authentic Alsatian recipe*

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Number of people: 8

Preparation time: 30 min

Cooking time: 1h30

### INGREDIENTS

- 2 kg sauerkraut
- 2 hams
- 1 salted loin or 1/2 smoked shoulder
- 300 g smoked bacon
- 300 g salted bacon
- 250 g white sausage
- 8 Montbéliard sausages
- 8 small Strasbourg sausages
- 8 liver quenelles
- 2 s
- 1/2 l Sylvaner or Riesling
- 150 g lard
- 8 potatoes
- 1 bay leaf
- 3 cloves
- 8 juniper berries
- 2 onions
- 3 cloves of garlic
- salt & pepper

### THE STEPS

- Wash the sauerkraut several times and drain well.
- Place the lard in an ovenproof casserole dish and gently fry the chopped onions.
- Moisten with the Alsace wine and water or stock and arrange the knuckle of pork, the salted loin and the smoked and salted bacon.
- Place the sauerkraut on top.
- Season with salt and pepper and add the garlic cloves, cloves, juniper berries and bay leaf.
- Cook over a low heat for 1? hours.
- Heat the Strasbourg sausages, Montbéliard sausages and liver quenelles in water. Grill the white sausage and the s.
- Adjust the seasoning and arrange the sauerkraut with the garnishes around and on top.
- Serve the apples on the side.

### OUR SUGGESTION

Of course, sauerkraut is best served with an Alsatian white wine! A Riesling, Sylvaner or Pinot Blanc will go wonderfully with this emblematic dish.