

PICKLED CABBAGE (SÜRKRÜT)

Alsace



6768 Alsace

+ Description

Ingredients: 1.5 kg of raw choucroute, 1 chopped onion, 1 clove of garlic, 1 knob of butter, 1 knuckle of ham, 400 g of smoked bacon, 600 g of smoked shoulder of pork, 3 Montbéliard sausages, 8 Strasbourg sausages or frankfurters, 250 g of white sausage, 1 bay leaf, 8 juniper berries, 4 cloves, 4 grains of coriander, ½ l of Riesling, ¼ l of stock, 8 potatoes, salt, pepper.

For 6 people

Preparation: 30 min, cooking time: 2 hours.

Wash the choucroute several times under cold running water and squeeze out the excess moisture. Melt the butter in a large, thick-bottomed pot, and gently cook the chopped onion. When soft, add the choucroute, the garlic, the bay leaf, the cloves, the juniper berries and the coriander. Add the ham, bacon and pork, pour in the wine and the stock, add salt and pepper to taste, then cover, bring to the boil and cook over a gentle heat for 1 1/2 hours. Peel the potatoes, and place them on the choucroute, add the Montbéliard sausages and leave to cook a further 30 min. Just before serving, fry the white sausage in the pan and boil the Strasbourg sausages (or frankfurters) for 5 min. Place the choucroute in a serving dish in a mound, surrounded by the meat and vegetables.