



Alsatian Choucroute Sauerkraut 'n Sausages

Mild pickled cabbage is a comfort food for cool weather picnics

- 1/4 teaspoon cracked peppercorns
- 1/ teaspoon juniper berries
- 2 whole cloves
- 1 bay leaf
- 3 ounces raw bacon, cut into pieces
- 1 large onion, peeled, chopped
- 1 garlic clove, peeled, minced
- 2 cups dry Riesling or dry white wine
- 1 teaspoon dried thyme
- 1 teaspoon dried parsley
- 1 (32 ounce) jar old fashioned sauerkraut, well drained
- 1 apple, peeled, cored, chopped
- 12 ounces boneless hickory smoked pork chops, cut into chunks
- 3 to 4 cups water as needed

1 to 2 (1/2 lb.) garlic seasoned chicken sausage
1 to 2 (1/2 lb.) hot pork sausage
2 Tablespoons butter
1 Tablespoon olive oil
12 small potatoes, boiled
Chopped parsley as desired

Tie peppercorns, juniper berries, whole cloves, and bay leaf in a piece of cheesecloth; set aside bouquet garni.

In a large heavy Dutch Oven pan, fry bacon until soft; add onions; sauté until lightly browning the pan. Add minced garlic, white wine, thyme, and parsley; stir brown bits from pan bottom.

Preheat oven to 350-degree F.

Drain sauerkraut, rinse sauerkraut in cold water; squeeze excess water from sauerkraut; add sauerkraut, apple, chopped pork chops, and water to Dutch Oven pan. Mix to submerge meat. Bring to a boil; cover Choucroute; bake in preheated oven for 1 hour or until meat is tender. Cool; remove and discard bouquet garni; refrigerate choucroute overnight to blend flavors.

The next day, brown sausages in hot skillet until sausages are cooked. Cut 2 sausages into frankfurter sizes; stir into choucroute; cook on stove top over medium heat until hot. Set remaining uncut cooked sausages aside to stay warm.

Place butter and oil in skillet. Cut cooked potatoes in half; cook over medium high heat to brown potatoes; remove from heat; stir in chopped parsley.

To Serve: With slotted spoon, place sauerkraut and meats on platter. Surround with parsley potatoes. Serve with mustards or horseradish.

Recipe Inspired by: LaVarenne's Basic French Cookery by Anne Willan, 1980.

About the Recipe: This dish is one of the most traditional dishes of Alsatian and German cuisines. The sauerkraut is cooked in wine creating a pickled cabbage that flavors and blends with the pork meats that are

added. Choucroute Garnie is dressed sauerkraut in Alsace and served with an assortment of sausages or other cold cuts.