

ALSATIAN STYLE CHOUCROUTE

This dish will make a sauerkraut lover out of you!



Serving Size: Serves 4

INGREDIENTS

3 slices chopped
Applewood Smoked Bacon
1 chopped Onion
1 Tbsp. Oyama Sausage's
Schmaltz (lard)
2 medium containers
Sauerkraut (approx 2 lbs)
6–8 Juniper Berries (optional)
1 Bay Leaf (optional)
1–2 Cloves (optional)
1/2 bottle Riesling-style
white wine
Smoked Oyama Sausages,
Smoked Kassler,
Goose Confit,
Fresh Bratwurst,
Oyama Salt Pork, etc.

IN A POT, on the stove top, melt the lard over medium heat. Add the bacon and onion and cook until onion is softened.

ADD THE SAUERKRAUT sauerkraut and all spices, if using. Stir well. Add the wine.

COVER AND COOK OVER LOW HEAT, for 1 hour, stirring occasionally. Or, bring to a simmer on the stove top and finish it in a 300°F oven, stirring occasionally.

AFTER 1 HOUR, add smoked sausages (such as Farmers, Mennonites, Krainer, etc) or Smoked Pork Chops or Oyama's Salt Pork and cook for another 15–20 minutes.

Wine pairing suggestions: Liberty Wines recommends BC Nichol Vineyards Gewuerztraminer, Alsatian Leon Manbach Pinot Blanc or German Zilliken Riesling Kabinett.

Beer pairing suggestions: Granville Island Brewing recommends Imperial IPA, Fresh Hop ESB, Winter Ale, or Hefeweizen.