

Choucroute Garnie

Choucroute garnie (French for dressed sauerkraut) is an Alsatian recipe for preparing sauerkraut with sausages and other salted meats and charcuterie, and often potatoes.

Although sauerkraut/cabbage is a traditionally German and Eastern European dish, when Alsace and Lorraine became part of France following the Westphalia peace treaties in 1648, it brought this dish to the attention of French chefs and it has since been widely adopted in France

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8 Servings

1 1/2 lb. pork shoulder

1 lb. knackwurst

1 lb. Italian or Polls sausage

1 lb. bacon

3 lb. sauerkraut

8 juniper berries

2 Tsp gin

1/2 Tsp parsley

1/2 cup white wine

Cover bacon strips with boiling water and set aside. Cut pork into 1" chunks. Slice knackwurst and sausages in half. Combine pork, knackwurst, and sausages and set aside. Drain sauerkraut, rinse in cold water and squeeze dry. Drain bacon and pat dry. Chop bacon. Mix into sauerkraut and add crushed juniper berries and gin. Add half of sauerkraut mixture to crockpot, then add mixed meats and remaining sauerkraut, sprinkling with pepper as you go. Pour wine overall and cover. Cook about 2 hours on High.

Turn into warmed serving bowl. Sprinkle with parsley. Serve with boiled potatoes. Pass around mustard or horseradish, if you wish.

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