

*From the
Left Bank
kitchen*

CHOUCROUTE A L'ANCIENNE

Originating from the Alsace region of France, choucroute is generally eaten during the wintertime because it's such a hearty, filling dish.

INGREDIENTS:

- 2 2/3 lb sauerkraut
- 1 lb onion, sliced
- 3 Juniper berries
- 1 bay leaf
- 1/3 cup duck fat
- 1 1/3 cups white wine
- 2 2/3 cups chicken stock
- 4 each European brand Wieners sausage
- 4 each Bockwurst sausage
- 1 lb slab bacon
- 4 each Kassler Rippchen pork rack
- 1 lb smoked pork hocks
- 1 lb fingerling potatoes, boiled
- 1 muslin bag, see below
- 1/2 tsp peppercorn
- 1/2 tsp cumin
- 1/2 tsp caraway seeds
- 1/2 tsp cloves
- 2 tsp garlic clove chopped
- 1 Bouquet Garni
- 1/3 peeled carrot

DIRECTIONS:

Wash the sauerkraut in a sieve under flowing water, pull it part and press out the excess water.

In a large cast iron pot, slowly braise the onions with the duck fat, pork hock, slab bacon, chopped garlic, bay leaf, juniper berries, and half of the sauerkraut.

Tie the remaining spices in a muslin bag and add to sauerkraut mixture, along with the remaining sauerkraut. Add the white wine and chicken stock.

Cover the pot well, place in the oven, and cook for about 2 hours at 325 degrees.

WHEN READY TO SERVE:

Grill the Kassler Rippchen pork rack on both sides.

In the same sauté pan, warm up the sauerkraut, Wieners sausage, Bockwurst sausage, Kassler Rippchen, and boiled potatoes for about 8 minutes.

Serve very hot in a deep dinner plate.