

Choucroute Garnie

Judy Krips - Houston, TX
Treasure Classics - National LP Gas Association - 1985

Servings: 6

*thinly sliced salt pork,
enough to cover the bottom
of a casserole dish
2 quarts sauerkraut, rinsed,
drained and squeezed
2 to 4 cloves garlic, minced
freshly ground black pepper
caraway seeds
1 onion, peeled and stuck
with 6 to 10 whole cloves
dry white cooking wine
3 to 4 links smoked venison
sausage, in 2 or 3 inch
pieces, browned
6 smoked pork chops,
browned in bacon grease*

Preparation Time: 1 hour

Bake Time: 4 hours

Line a casserole dish with thinly sliced salt pork. Add the sauerkraut, garlic and pepper. Sprinkle with caraway seeds.

In the center, make a place for the onion stuck with cloves. Add enough white wine to cover. (Add more later, if necessary.) Cover tightly.

Bake in a 325 degree oven for 3-1/2 to 4 hours.

One-half hour before serving, place the browned pork chops and browned sausage on the sauerkraut and continue heating.

Best when served with steamed new potatoes with parsley and butter with a cold beer.

Per Serving (excluding unknown items): 68 Calories; trace Fat (5.4% calories from fat); 3g Protein; 15g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 2081mg Sodium. Exchanges: 3 Vegetable.