

RECIPES

SAUERKRAUT SPAETZLE WITH GERMAN SAUSAGES



See footnote for updated quantities and instructions. §

PREPARATION Don't drain the liquid (see footnote)

1. Cook the Sauerkraut for about 15 minutes with some juniper berries, bay leaves and a dash of white wine. (Don't let it burn)
2. Cook the „ALB-GOLD Spaetzle“ al dente in boiling salt-water.
3. Melt three tablespoons of butter in a large pan. Sauté the chopped up onion and about 1 cup of diced bacon. (Be careful with the amount, depending on the saltyness of the bacon)
4. When the bacon is nice and crunchy, fry the Spaetzle in the same pan until they are just a bit golden.
5. Add the cooked Sauerkraut and stir well. Season with salt and pepper.
6. Just before serving, throw in the chopped parsley for some fresh color.
7. Fry up the sausages and place on top of the Spaetzle.

INGREDIENTS [4

SERVINGS]

- 3 cups of Spaetzle
- 1 chopped up onion
- 1 cup of diced bacon
- 2 cups of Sauerkraut
- Juniper berries, bay leaves
- Dash of white wine
- Butter
- Salt and pepper
- Bunch of parsley
- 4 Bratwuerste

HINT

These are a popular variety of sausages made from pork or beef (or sometimes veal), and normally eaten hot with mustard and ketchup. Bratwurst is also used as an ingredient for some other dishes.

DIFFICULTY



§ Jane loved when, on 12/2/22, I did NOT use bacon and did use: 2 packages of spaetzle, 2 kielbasa, 1 Cup white wine, 8 Tbs. unsalted butter, 2 bay leaves and 1 Tbs of Juniper berries and generous amounts of freshly ground black pepper. I also carefully picked out all the juniper berries (and bay leaves) before serving. Next time, it might be easier to first cook the juniper berries and bay leaves in the sauerkraut liquid, and then strain the liquid to get the bay leaves and juniper berries out and THEN cook the sauerkraut in that liquid. I also generously salted the water I cooked the pasta in, cooked it for 20 minutes, and didn't need to add any salt at the end.