



## Recipe Name: German Sauerkraut with smoked sausage

Serves: 4

Ingredients:	2 lbs	Sauerkraut
	4	smoked sausages beef/pork (small)
	1	Onion
	2 Tbsp.	Oil
	2	Bay leaves (dried)
	5-6	Juniper berries (dried)
		Salt
		Pepper
	Pinch of	Sugar

### Steps to follow:

Heat the oil in a pot. Chop the onion finely and steam briefly in the hot oil. Add the sauerkraut and a small amount of water. Add the bay leaves and juniper berries. Stew for about 45 minutes (in total) at medium heat stirring from time to time and adding some water if necessary. Place a lid on the pot. After 20 minutes add the sausages and stew for another 25 minutes. After a few minutes prick a hole into the sausages with a knife to allow the liquid to run off the sausages. At the end of the cooking time the liquid should be almost completely evaporated. Season with salt, pepper and a pinch of sugar. Serve with mashed potatoes.