

Typ: Fleisch

Quelle: <http://www.recipesource.com/ethnic/e>

Bemerkungen:

Zutaten:

- 4 lb Sauerkraut
- 1 lb Beef cubes
- 1 lb Smoked butt
- 1 lb Spareribs
- 1/4 lb Bacon
- 1 cn Tomatoes (large)
- 2 c Water
- 4 lb Cabbage head
- 1 lb Loin pork chops
- 1 lb Smoked kielbasa
- 1/2 c Onions (chopped)
- 1 oz Mushrooms (dried)
- 2 tb Flour

Rezept:

Brown the beef, pork and spareribs in a large heavy pot. Put the browned meats and the smoked butt with 1 cup of water into a separate, covered pan and simmer until tender, the pork chops about 1/2 hour, the butt about 1 hour, beef 1 1/2 to 2 hours and spareribs 2 hours. Pour off all the fat from the first pot and put in the sauerkraut and one cup of water. Chop the cabbage fine and add to sauerkraut. Cover and cook until cabbage is tender, about 30 minutes. Remove lid and keep pot on a very low simmer.

In a third pan, fry bacon until crisp, then crumble into sauerkraut mixture. Remove most of the bacon fat and fry onions and flour until they just brown. Mix into sauerkraut mixture. Remove the meats from the second pan as they become tender. Cut away fat and bone and cut into small pieces. Add to sauerkraut mixture. Skim the fat off the meat juices and add to sauerkraut mixture. Take off skin from kielbasa and cut into slices. Add to sauerkraut mixture with the tomatoes. Salt, pepper to taste. Bring to a boil, simmer 5 minutes and serve hot.