



ZUM WEISSEN RAUCHFANGKEHRER



Sauerkraut Soup

- 250 g raw sauerkraut
- 1 onion
- ¼ white wine (preferably Riesling)
- 8 slices of bacon
- 2 bay leaves
- 5 juniper berries
- 1 clove of garlic
- A little caraway seed, whole
- 10 white peppercorns
- 1 ½ l litres beef soup or chicken stock
- 1/8 l sour cream
- Salt and pepper

Rinse the sauerkraut carefully in a colander under running water, then let it drip off. Cut it up a bit and set aside. Lay the bay leaves, juniper berries, peppercorn, clove of garlic and the caraway on a cloth that can be boiled and tie up into a spice bag. Cut the bacon in small cubes – but keep one slice for each person aside; fry these slowly until crisp and use as a garnish.

Fry the remaining bacon slowly in a little oil, reduce the heat, add butter and finely chopped onions and slowly steam until soft. Pour in the white wine, let cook a few minutes. Now add the sauerkraut, spice bag and 1 ¼ of the soup, season with salt and a little pepper and let simmer about 30 minutes.

In the meantime, mix 2 T cake flour the sour cream and add cream to the remaining soup.