



sauerkraut soup

A recipe by petra: www.cookseasonal.com/recipe/219

Preparation

1. Heat the butter in a pan and fry the onion and garlic for approx. 5 minutes (until golden).
2. Add the sauerkraut to the pan, together with the slices of pork chop and the fennel seeds. Add 2 liters of water, and leave the soup to simmer for 1 hour.
3. At the end of the cooking time, remove the meat from the pan, cut it into strips, and put it back into the pan. Season to taste with pepper and salt.
4. Cut the bacon into strips, then fry the bacon until golden brown and sprinkle with the paprika powder.

Serve the soup in bowls, garnished with the bacon and parsley, and a dollop of sour cream.

Ingredients

- **onions:** 2 (finely chopped)
- **garlic:** 1 clove
- **butter:** 20 gram (unsalted)
- **sauerkraut:** 750 gram
- **smoked pork chop:** 500 gram (sliced)
- **fennel seed:** 0.5 teaspoon
- **bacon (lean):** 50 gram
- **paprika powder:** 1 tablespoon
- **parsley:** 2 tablespoon (chopped)
- **sour cream:** 100 ml

Timing

- **Preparation time:** 10 minutes
- **Waiting time:** minutes
- **Cooking time:** 60 minutes