

Sauerkraut german style



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For 4 servings:

1 kg sauerkraut, finely cut
100 g smoked vegan bacon (or smoked tofu), finely cut
2 bay leaves
10-15 peppercorns
5 allspice berries (juniper corns)
2-3 tablespoons olive oil

Rinse the cabbage with cold water to remove the excess of salt.

Put the sauerkraut in a saucepan, add the bay leaves, peppercorns, juniper corns and the vegan smoked bacon (or the smoked tofu). Add water enough to cover.

Cover and simmer on medium heat until the cabbage is done and the water has evaporated (if needed add a little bit more water on the way).



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At the end add the oil and mix well.

Serve as side dish with vegetables, soy, tofu, seitan (in the picture below it is served with German potato).



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