

Fried sauerkraut



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1 kg sauerkraut, finely cut

6 tablespoons oil

3 teaspoons paprika powder

10-15 peppercorns

If the sauerkraut is too salty soak it half an hour in cold water than drain well.

Heat the oil in a saucepan, add the sauerkraut and the peppercorns. Stir frequently because it sticks to the bottom of the pan. When the water has evaporated and the sauerkraut has a golden color add the paprika powder and, if needed, extra ground pepper, to taste.

Serve with polenta, fresh chili or as side dish.