

Choucroute Garnie

For 6 to 8 people

INGREDIENTS

- 3 lb sauerkraut
- ½ lb chunk bacon
- 2 tbsp butter
- ½ cup carrots, thinly sliced
- 1 cup onions, thinly sliced
- Parsley sprigs
- 1 bay leaf
- 6 peppercorns
- 10 juniper berries (or ¼ cup gin)
- 1½ cups beef bouillon
- ¾ cup water
- 1 cup dry white wine
- Salt
- 1 smoked pork butt (2 to 3 lb)
- 1 kielbasa
- 4 knockwurst
- 3 smoked bratwurst
- 3 unsmoked veal sausages

PREPARATION

1. Drain the sauerkraut, cover with cold water and soak for 20 minutes, changing the water twice. Drain again and squeeze out as much water as possible.
2. Remove the rind from the bacon and cut into strips about 2 inches long and ½ inch wide. Blanch by covering with 2 quarts cold water, bringing to a boil, then simmering 10 minutes. Drain.
3. Melt the butter in a 2½–3 quart casserole. Add the blanched bacon, carrots and onion; cook slowly, covered, for 10 minutes without letting the vegetables brown.
4. Stir in the sauerkraut, breaking up any clumps. Cover and cook slowly on the stovetop for 10 minutes.
5. Preheat the oven to 325°F. Tie the parsley, bay leaf, peppercorns and juniper berries in cheesecloth and bury in the sauerkraut. Pour in the bouillon, water and wine (and gin, if using). Season with salt.
6. Bring to a boil on the stovetop, then transfer to the oven and cook, covered, for 4 hours, checking occasionally that the sauerkraut isn't drying out (add a little more bouillon or wine if needed).
7. About 2½ hours before serving, place the pork butt in a pot, cover with cold water, bring to a boil, then simmer, covered, for 2 hours.
8. About 1 hour before serving, simmer the kielbasa in a separate pot of water for 20 minutes. Add the knockwurst and bratwurst, bring back to a boil and simmer 10 minutes, then add the veal sausages and simmer 5 minutes more. Let stand 5 minutes.

9. Remove the herb bouquet and transfer everything to a serving platter.