



# RECIPE

## WHAT YOU NEED

- 400 G SAUERKRAUT
- 6 TB MAIZE-GERM OR RAPE-SEED
- (CANOLA) OIL
- CARAWAY SEED
- 4 TB QUINCE VINEGAR
- MARJORAM
- 100 G SMOKED BACON (THINLY SLICED)
- SUGAR
- SALT



Sauerkraut Salad with Bacon



## PREPARATION

1 Cover a baking-sheet with paper towels, and lay out the strips of bacon. Dry the bacon in the oven at 100°C (about 1 hour). Alternative: slowly fry the bacon on both sides in a pan with no additional fat.

2 Rinse the sauerkraut if it is particularly sour; otherwise simply squeeze out the excess moisture.

3 Marinate the sauerkraut in Quince Vinegar, maizegerm or rape-seed (canola) oil, a pinch of caraway seed, salt and a small pinch of sugar.

4 Lay strips of bacon over the sauerkraut and sprinkle with marjoram.

STEAMED QUINCE WEDGES GO WELL with this salad. Peel the quinces. Core and cut into wedges. Steam the wedges until they are al dente in equal parts of white wine and water to which sugar and a small vanilla bean have been added.

THIS SALAD GOES WELL of course, with roast pork but also with fillet of catfish or zander (pike-perch) that have been cooked with the skin on.

BON APPÉTIT 😊