

# SRODEK'S

## KIELBASA AND KRAUT

Recipe Courtesy: Maggie Srodek from Srodek's

### Ingredients:

- 5 Pounds of Srodek's Raw Barreled Sauerkraut, rinsed and strained.
- 1 Ring of Srodek's Fresh Kielbasa, boiled and cut into medallions.
- 1 Ring of Srodek's Smoked Fine Ground Pork Kielbasa, cut into medallions.
- 1 Pound of Srodek's Smoked Bacon, cubed.
- 1 Medium Onion, cubed.
- 5 cups of Fresh Kielbasa Broth
- 10 Allspice Peppercorns
- 5 Bay Leafs
- 2 Tbsp Vegeta
- 2 Knorr Mushroom Bouillon Cubes

### Directions:

Bring the fresh kielbasa to a boil, simmer for 5 minutes and turn off, let the kielbasa sit for another 5 minutes. Remove the fresh from the water and let it cool before cutting into medallions. Set the Kielbasa broth aside for future use.

Rise and Strain the barreled sauerkraut.

In a large pot saute the onions and smoked bacon. Add 5 cups of kielbasa broth. Add the sauerkraut, mix well.

Add allspice, bay leaf, vegeta, and the mushroom bullion, mix well, cover and simmer for 1 hour. Check often and mix frequently.

Add the fresh and smoked kielbasa medallions into the sauerkraut, mix well. Continue to simmer for an additional hour or until the sauerkraut is nice and tender.

\*If at any time the sauerkraut is becoming dry, add a cup of kielbasa broth. This prevents the kraut from burning.