

Hunter's Stew

yield: 12-15 people

Ingredients:

2 jars sauerkraut (860g/30oz each)
350g-400g (12-14oz) pork meat (like shoulder)
350g-400g (12-14oz) beef meat (like for a stew)
250g-300g (8.8-10oz) your favorite sausage
1 large onion
1 stick butter (113g/4oz)
1 stick margarine (113g/4oz)
salt, black pepper, whole allspice and bay leaves to taste
1 can tomato paste (170g/5.9oz)
¼ cup red wine

Directions:

First rinse the sauerkraut with cold water and then put in a large pot. Add water, cover, bring to boil and drain. Add water again (about $\frac{3}{4}$ of the pot), add the butter, salt, pepper, allspice and bay leaves, cover and cook for about 30-40 minutes.

In a meantime cube the sausage. Melt about 2 tablespoons of margarine in a skillet, add the sausage and fry it until the sausage is lightly brown. Add everything from the skillet to the pot with sauerkraut.

Rinse, dry and cube the meat. Slice the onion. In a large skillet melt the remaining margarine, add the sliced onion and let it fry until the onion is soft and lightly brown. Add the cubed beef and fry for about 20 minutes. Then add the cubed pork and fry everything together for about an hour or an hour and a half or until the meat is almost cooked through adding some water from time to time. I always prepare the meat earlier, day before because it takes some time until the meat is done.

After the meat is done add it to the pot with the sauerkraut and sausages. Cook

everything for another 20-30 minutes. Add the wine and tomato paste and cook everything for about 15 minutes. Season more if needed and serve.

You can keep the stew for a several days in a refrigerator and also freeze it for later. Then just defrost in a microwave or by leaving it in a room temperature for a while.

Enjoy!:)