

# Boiled trotters in sauerkraut with potatoes

A german and austrian classic...

Pour the sauerkraut with water, add the caraway, the bay leaf, the peppers, the soup cubes and the pork legs. Cover with a lid for about 1 - 1 1/2 hours at medium heat.

About half an hour before the end of the cooking time peel and halve the potatoes, then cook in salt water.

Remove the pepper grains and the bay leaf. Arrange the onions with sauerkraut and potatoes.

## Ingredients for 4 servings:

4, anterior, or posterior pork legs  
salt  
pepper, black from the mill  
1kg sauerkraut  
4 cups water  
2 tsp, heaped cumin, whole  
2 small bay leaves, fresh or dried  
12 peppercorns, black  
2 soup cubes, beef  
12 medium large potatoes, solid boiling