

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