

SAUERKRAUT SOUP WITH SAUSAGE

INGREDIENTS:

- 2 tbsp. sunflower oil
- bacon, small pieces
- 2 pieces of sausage (different kinds for texture), diced
- 1 red onion, finely chopped
- 2 tsp. sweet paprika
- 3 tsp. tomato paste
- 1/2 tsp. caraway seeds
- 4 balls allspice
- 1 cup peeled and cubed potatoes
- 1 cup chicken stock
- 2 cups water
- 2 sprigs fresh thyme
- 2 cups sauerkraut, drained and rinsed briefly
- 1 clove garlic, minced chili, salt, sugar, ground black pepper to taste
- 1 cup sour cream



PREPARATION

1. Heat a large soup pot over medium-high heat and add oil and bacon. Cook until the bacon is golden, 4 minutes.
2. Add the onions and cook, stirring occasionally, until soft and golden, about 4 minutes. Add sausages and cook for 2 more minutes.
3. Take off the stove and add the paprika, caraway seeds, allspice and tomato paste, stir properly, put back on the stove and cook for 1 minute.
4. Add the potatoes, stock, water and thyme and cook until potatoes are almost tender, about 15 minutes.

5. Add the sauerkraut, garlic, chili and pepper and bring to a boil. Reduce the heat to a low simmer and cook, stirring occasionally for 20 min.

6. In a separate cup, mix 3 tablespoons of sour cream with 3 tablespoons of broth and add the mixture to the soup. Taste and adjust the seasoning, if necessary.

7. Serve immediately, with a spoon of sour cream on the top.

