

## Sauerkraut Lasagne with Gruyere



- 4 oz pancetta (or bacon)
  - 3 gloves of garlic, roughly chopped
  - $\frac{1}{4}$  lb shallots cut into thin rings
  - 16-20 oz jar of sauerkraut
  - 2 tablespoons butter
  - 1 teaspoon caraway seeds
  - 1 bay leaf
  - 3 tablespoons honey
  - salt and pepper
  - 1 cup Riesling (or sub one of the following:  $\frac{1}{3}$  cup lemon juice,  $\frac{3}{4}$  cup white grape juice and  $\frac{1}{4}$  cup white wine vinegar,  $\frac{1}{3}$  cup white wine vinegar 1 tbsp sugar)
  - $\frac{2}{3}$  cup apple juice (unfiltered if possible)
  - 1 cup heavy cream
  - 1 cup cold vegetable stock
  - 1 tablespoon flour
  - $\frac{1}{2}$  teaspoon dried marjoram (can substitute oregano)
  - sugar
  - beefsteak tomato (or other large tomato)
  - 5-10 oz of Gruyere cheese (depending on how cheesy you want it)
  - 9 lasagne sheets (dried, not pre-cooked if possible)
1. Squeeze out the sauerkraut, saving the juice.
  2. Brown the pancetta or bacon in a dutch oven or another large high-walled pot
  3. Add the garlic, shallots, and 2 tbsp of butter and saute until shallots are barely translucent ( 3-5 minutes)
  4. Add the sauerkraut and cook another 5 minutes
  5. Add the caraway seeds, bay leaf, honey, and season with salt and fry for another 2-5 minutes. Add the cup of wine (or one of the substitutes) and boil until all the liquid evaporates. Add the apple juice and simmer until most of the liquid has evaporated, then add the reserved sauerkraut juice.
  6. In a separate bowl, whisk together the cream, cold vegetable stock, and flour until smooth. Add it to the sauerkraut pot and bring to a simmer. Add marjoram and pepper.
  7. Place a rack in the bottom third of an oven and preheat to 400F.
  8. Wash and core the tomatoes and cut into thin slices. Grate the cheese.
  9. In a casserole dish, spread a layer of sauerkraut on top of a layer of lasagne sheets. Top with a sprinkling of cheese. Repeat this layering (pasta, sauerkraut mixture, cheese) approximately two more times. Cover the final layer of sauerkraut with the tomato slices and sprinkle with the last of the cheese.
  10. Bake for approximately 30 minutes or until you see some browning on top. Let stand for 10 minutes before serving.