

VILNIUS STYLE SAUERKRAUT

(Old-fashioned Polish Recipe)

Ingredients

17.5 oz Sauerkraut
3-4 Dried Mushrooms
10.5 oz Tomatoes
0.5 oz Flour
1/2 cup Sour Cream
Dill
Salt and Pepper to taste
2 oz Butter (or other fat)

Chop the sauerkraut and add to a pot with a small amount of water and half the butter. Bring to a boil. Wash the mushrooms, soak until soft, then boil in water. Cut the mushrooms into thin slices. Steam the tomatoes and peel the skins. Cut into small pieces.

Melt the remaining butter in a pan and add the flour, continuously stirring until the flour browns. Add the butter-flour mixture, mushrooms, tomatoes, sour cream, and dill to the sauerkraut. Bring to a boil and let simmer for a couple of minutes. Add salt and pepper to taste.

Serve with any meat dish.

