

Sauerkraut & Dumplings

1 Pork Roast 5 to 6 pounds
salt

1 quart sauerkraut
1 1/2 tsp. caraway seed (or to taste)

2 cups mashed or riced potatoes
2 cups flour
2 eggs
1/2 tsp. salt

Salt roast and bake at 350 degrees in heavy roasting pan uncovered until done and nicely browned. Remove from pan and keep warm. Reserve drippings and remove excess fat.

While roast is baking, make dumplings. Mix together thoroughly potatoes, flour, eggs, and salt. If too dry, add another egg yolk. Bring a 5 or 6 quart pan of water to boil and by using an ice cream dipper, drop mixture into water. After each dumpling is dropped, put dipper into boiling water so next dumpling will slide out. Bring pan of water back to rolling boil, turn heat to low to continue boiling gently and cook covered for 20 minutes – do not remove lid until done. When done, remove dumplings to platter and cut into bite size pieces using a fork.

Wash sauerkraut in a colander and let drain. Put in saucepan with about 2 tablespoons of water and simmer for 20 minutes with caraway seed.

Add sauerkraut to drippings in roasting pan, stir to mix with drippings, add cut up dumplings, and let set together for a few minutes.

If desired, garnish with chopped red onion, to taste. Dish sauerkraut and dumplings onto a platter and put sliced pork roast (which has been kept warm) around edge of platter. Serve.

This makes great leftovers. Warm in double boiler or microwave.
Almost better second day as flavors have had a chance to mingle.

Contributed by: Barbara Lawrence – Czech Family Recipes

This recipe has been handed down from her mother, Dorothy Reed-Kralicek (1913-1999) and from her mother, Frances Moravec-Reed (1882-1970) from Czechoslovakia.