**Sauerkraut and meat stew**

**Ingredients:**

1.5 kg of sauerkraut

3 sausages

2 onions

100 g of bacon

200 g of beef steak

4 tablespoons of tomato sauce

3 bay leaves

1 tablespoon of marjoram

allspice

salt

black pepper

**Preparations:**

- rinse sauerkraut with water and remove the water

- shred sauerkraut, put it in a large pot with bay leaves and allspice, add hot water

- stew until it's soft

- sautée onions, add chopped sausages, fry

- to a pot with boiling water add beef and bacon (chopped in cubes), cook for 20 minutes

- add meat, onions and sausage to sauerkraut

- add marjoram, salt, pepper, and tomato sauce

- mix the ingredients

cook for an hour on a low flame