*Ingredients*

*Sauerkraut, potatoes, salt, onion, sausage, caraway seed, bay-leaf, black pepper, butter or lard and fine flour to make browning*

*Process*

*Put water into a sauce pan, salt it a bit and bring it to boil. Chop sauerkraut and boil it. Add a few bay leaves and some pieces of black pepper. After a few minutes, add chopped sausage. Peel potatoes and chop them. Let them boil in another sauce pan (not together with the sauerkraut) with a pinch of salt and some caraway seeds. In the meantime, make browning of some butter, fine flour and chopped onion, mix it into the soup and boil it for 5 more minutes. In the end add the boiled potatoes together with the rest of the water.*

        