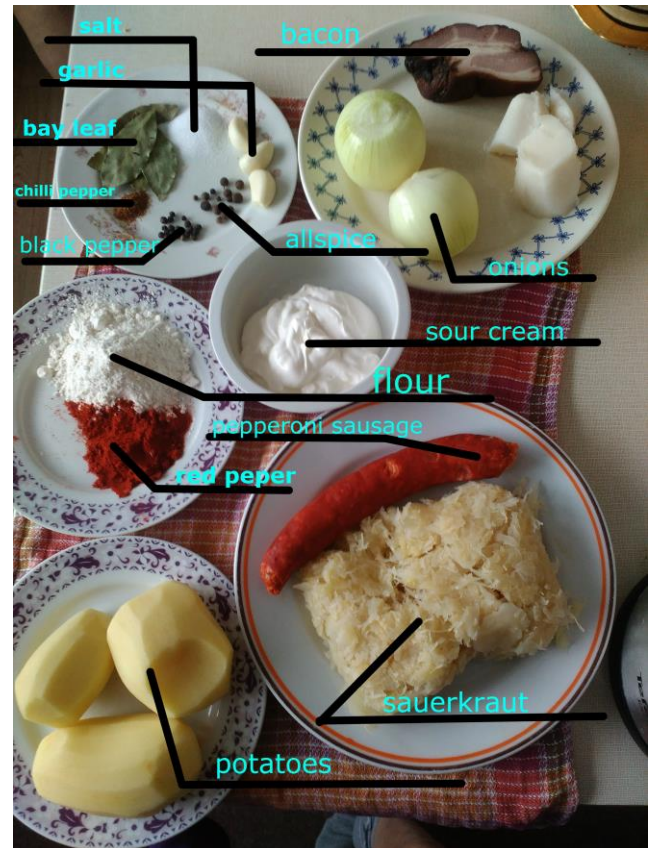


Red cabbage soup

Ingredients:

- 2 spoons of lard
- 100g of bacon
- 2 onions
- 2 spoons of flour
- 2 teaspoons of red pepper (mild)
- 500g of sauerkraut
- cca. 5-10 grains of whole black pepper
- cca. 5-10 grains of allspice
- 2-3 bay leaves
- a pinch of chilli
- 1 teaspoon of salt
- 2-3 potatoes
- 200g of sour cream
- 150g of pepperoni sausage
- 2 litres of water
- 3 cloves of garlic



Process:

1. Dice the bacon and roast it on lard until golden brown.
 2. Chop the onion and add it into the pot. Stir and roast it for another five minutes.
 3. Put the flour into the pot and stir well.
 4. After another minute, add the red pepper, stir it and (5.) pour the water there.
 6. Cut the sauerkraut into small pieces and add it into the mixture together with (7.) spices and salt. Brew and stir from time to time for 30-40 minutes.
 8. In the meantime, dice the potatoes and cook them in another pot with some cummin and salt. (Don't try to cook them in the soup, they won't become soft in sour environment.) (9.)
- Finally, add the potatoes to the soup with (10.) 150g of sour cream, (11.) pepperoni sausage and crushed garlic.
12. Cook everything for a few minutes and (13.) serve with bread.
- You can decorate each portion with about 2 teaspoons of sour cream (not necessary).
- Enjoy your meal!



