

Chocroute Garni

Recipe by Chef Jeffrey Trujillo

4 lb Boneless Pork Loin – sliced ½ inch thick (or boneless pork chops)

4 lb Goose Breast – cooked or uncooked, diced

2 lb Smoked Pork Sausage Links

2 lb Kielbasi (Polish Sausage) cut in finger-width slices

1 Bottle Gewurztraminer

2 Head Green Cabbage

4 cups Sauerkraut - rinsed

8 Diced Apples

4 lg Spanish Onion (about 2 lbs chopped)

2 lb Bacon - chopped

Salt and Pepper to taste

In a large ovenproof pan render bacon lightly for 5 minutes. Add everything else and cook for 20 minutes turning frequently. Cover and place in oven at 350 degrees F for 3 hours. Serve with Fried Potatoes.