

PORK KNUCKLES WITH POTATO DUMPLINGS AND SAUERKRAUT



Ingredients for 4 serves

pork knuckles

- 2 carrots, roughly chopped
- 200 g celeriac, roughly chopped
- 1 leek, roughly chopped
- 1 onion
- 1-2 bay leaves
- $\frac{1}{2}$ tsp caraway seeds
- 1 tsp black peppercorns
- 4 small pork knuckles
- 300 ml dark ale
- dark gravy thickener, as required

sauerkraut

- 2 cups diced bacon
- 3 pounds of canned German wine sauerkraut (do not rinse or drain)
- 4 cups white or yellow onions, finely diced
- 3 Tsp black pepper
- Juniper berries (optional)
- 1 large bay leaf (optional)
- $\frac{1}{2}$ cup apple sauce (optional)
- Caraway seeds (optional)

1/4 to 1/2 cup water
potato dumplings
1 kg starchy potatoes
150 g plain flour, more if required
2 eggs
2 tbsp parsley, finely chopped, to garnish

Preparation

1. Heat the oven to 190°C (210°C in a fan oven), 375°F, gas 5.
2. In a large pot bring 2.5 liters water to the boil and season with salt. Add the carrots, celeriac, leek, onion, bay leaves and spices and re-boil.
3. Place the meat in the boiling broth and simmer on a low heat for approx. an hour and 15 minutes. Scoop off the foam that rises to the top in the beginning.
4. Remove the meat from the broth and pierce the crust with a knife. Place the knuckles in a roasting tin and roast for an hour to 90 minutes. During the first 30 minutes baste the meat with the ale. During the last 10 minutes turn on the grill to make the meat crispy. If necessary add some water from the broth to the roasting tin.
5. For the sauerkraut heat bacon in a large pan until the bacon is crisp. Remove the bacon bits and set aside.
6. In the bacon drippings sauté the onions until they are soft.
7. Add the sauerkraut to the pan. Add the pepper. Add the crisp bacon. Add any optional ingredients you might enjoy.
8. Add enough water to make certain you can cook the sauerkraut for about an hour, covered over medium heat (or at 300°F in an oven) without the sauerkraut scorching. Start with about 1/4 cup, then stir every 10 minutes and add more water if the mixture begins to get dry.
9. To make the dumplings, boil the potatoes in their skins in salt water for approx. 25 minutes. Drain and let cool slightly, then peel them and put them through a potato ricer. Add the eggs, a pinch of nutmeg, some salt and two thirds of the flour and knead into a fluffy, easily malleable dough. If necessary, work in some more flour.

10. With floury hands, shape the dough into portions. Place the dumplings in boiling salt water and cook without a lid on a low heat for approx. 20 minutes.
11. Remove the meat from the roasting tin and loosen the juice from the dish with some ale or water. If necessary add some gravy thickener and season with salt and ground black pepper.
12. Remove the dumplings from the water with a draining spoon and serve the meat with the dumplings, the sauerkraut and the gravy. Garnish with parsley.

Notes

Oktoberfest is a 16-18 day festival held each year in Munich. It is the largest (public) festival in the world, each year attracting over six million visitors (72% Bavarians and 15% tourists). Traditionally, the festival begins on the first Saturday after September 15th and ends on the first Sunday in October. If the first Sunday in October is October 1st or 2nd, then the festival is extended to October 3rd to include the German Reunification Day. The festival in Munich consists of lots of beer and food, served in huge tents owned by different breweries, restaurants, and other establishments. Pork knuckles with potato dumplings and sauerkraut is one of the most famous dishes on the Oktoberfest. There are bands playing traditional Bavarian music, as well as modern bands in the evening hours that play rock, pop, and dance music. To keep with tradition, many visitors wear the traditional clothes: Lederhosen for men; Dirndl dresses for women. Many amusement rides also provide visitors with additional excitement - these include a ferris wheel, roller coaster, and many other rides.