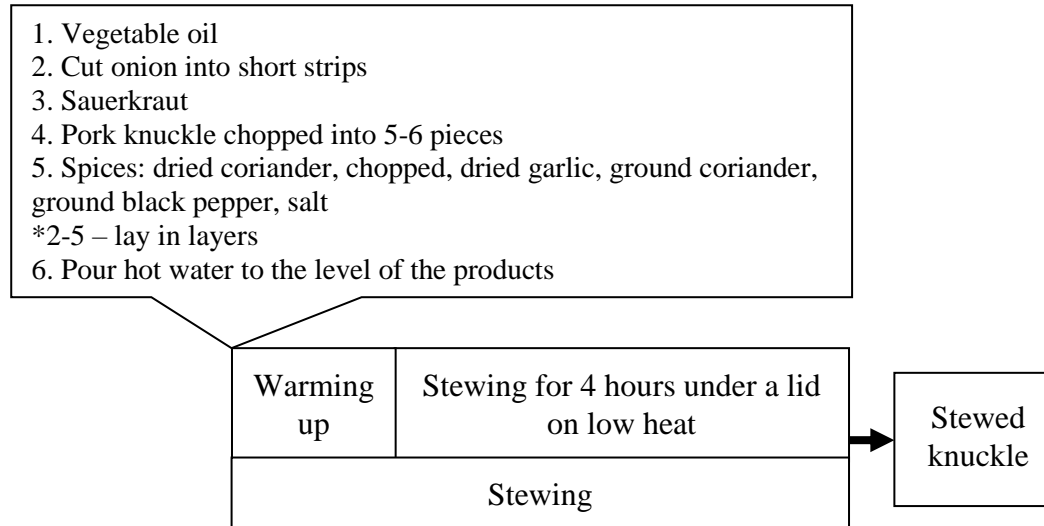


Stewed knuckle with sauerkraut and onions "As in childhood" (khurs.ru - 2024)



1. Pork knuckle – 1.5-1.7 kg
2. Onion – 700-900 g
3. Sauerkraut – 700-900 g
4. Dried chopped coriander greens – 0.5 tablespoons
5. Dried crushed garlic – 0.5 teaspoons
6. Ground coriander – 0.5-0.6 teaspoons
7. Ground black pepper – 0.2-0.3 teaspoons
8. Salt - 0.7-0.8 tablespoons
9. Hot water – 1.5-2 liters



Stewed knuckle with sauerkraut and onions "As in childhood"



1. Chop the pork knuckle into 5-6 parts



2. Sauerkraut



3. Peel the onion



4. Cut the onion into short strips



5. We make up the proportions of spices



6. Mix the spices



7. Take vegetable oil



8. Take a saucepan



9. Pour vegetable oil on the bottom of the saucepan



10. Put a layer of onion in the saucepan



11. Put a layer of sauerkraut in a saucepan



12. Put the knuckles in a saucepan

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13. Put some of the spices in a saucepan



14. Put a layer of onion in a saucepan



15. Put a layer of sauerkraut in a saucepan



16. Put the knuckles in a saucepan



17. Put some of the spices in a saucepan



18. Put a layer of onion in a saucepan



19. Put a layer of sauerkraut in a saucepan



20. Put the saucepan on the fire



21. Pour hot water into a saucepan to the level of the products



22. Cover the pan with a lid, simmer over low heat



23. We serve it on the table



24. Put it in a container, store it in the refrigerator