

## Braised knuckle with sauerkraut and onion "Prague Courtyard" (khurs.ru - 2024)

1. Vegetable oil
2. Cut onion into short strips
3. Sauerkraut
4. Pork knuckle chopped into 5-6 pieces
5. Spices: dried chopped celery greens, chopped, dried garlic, ground coriander, ground black pepper, cumin, salt  
\*2-5 – lay in layers
6. Pour hot water to the level of the products

Warming  
up

Stewing for 4 hours under a lid  
on low heat

Stewed  
knuckle

Stewing

1. Pork knuckle – 2.7-2.8 kg
2. Onion – 950-1000 g
3. Sauerkraut – 850-1000 g
4. Dried chopped celery greens – 1-1.5 tablespoons
5. Dried crushed garlic – 1 teaspoon
6. Ground coriander – 1 teaspoon
7. Ground black pepper – 0.6-0.8 teaspoons
8. Cumin – 0.6-0.8 teaspoons
9. Salt - 0.8-1 tablespoon
10. Hot water – 1.5 liters



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1. Chop pork knuckle into 5-6 parts



2. Take sauerkraut



3. Measure sauerkraut



4. Peel onion



5. Cut the onion into short strips



6. Make up the proportions of spices



7. Mix the spices



8. Take vegetable oil



9. Pour vegetable oil on the bottom of the saucepan



10. Put a layer of onion in the pan



11. Put a layer of sauerkraut in a saucepan

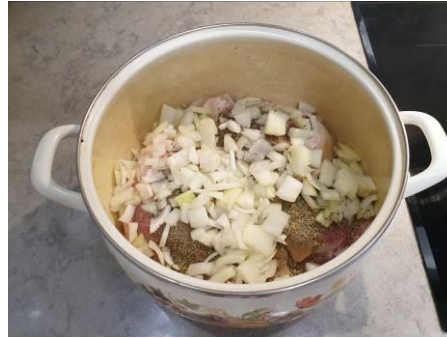


12. Put a layer of pork knuckles in a saucepan

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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 a layer of pork knuckles in a saucepan



17. Put a layer of onion in a saucepan



18. Put some of the spices in a saucepan



19. Put a layer of sauerkraut in a saucepan



20. Put the saucepan on the fire, pour hot water



21. Cover the saucepan with a lid, simmer over low heat



22. We serve it on the table