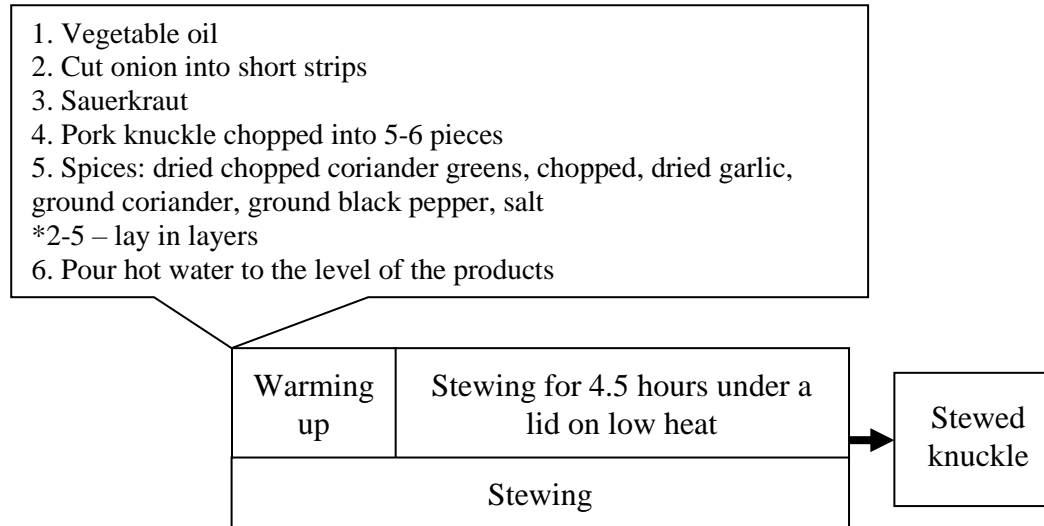


Braised knuckle with sauerkraut and onion "Zelenogradskaya" (khurs.ru - 2024)



1. Pork knuckle – 2.1-2.2 kg
2. Onion – 750-800 g
3. Sauerkraut – 650-700 g
4. Dried chopped coriander 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. Salt - 0.8-0.9 tablespoons
9. Hot water – 1.5 liters



Braised knuckle with sauerkraut and onion "Zelenogradskaya"



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 saucepan



11. Put a layer of sauerkraut in a saucepan



12. Put a layer of pork knuckles in a saucepan

Braised knuckle with sauerkraut and onion "Zelenogradskaya"



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



12. Put a layer of pork knuckles in a saucepan



17. Put a layer of onion in a saucepan



18. Put a layer of sauerkraut in a saucepan



19. Put some of the spices 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