

Pork Roast w. Potato Dumplings & Sauerkraut



Pork Roast

Ingredients

4-5 lbs Pork Roast

Pork Lard

5 Carrots, peeled & cut into coarse chunks

5 Garlic Cloves, coarsely cut

3 Onions, coarsely cut

Canola Oil

Salt, Pepper

1 qt Veggie Broth

1 Garlic Clove, minced

Corn Starch

Directions:

Preheat oven to 375°.

Rub the roast with a bit of the oil all over then spice it with salt, pepper and the minced garlic.

Heat the lard in a Dutch oven and add the meat, fat-side down, braise about 15 min.

Then flip the roast over, add the veggies and the broth.

Put the lid on and cook in the oven for about 2 hours, baste it with the broth over every 15 min or so.

After about 2 hours remove the lid and turn the heat up to 425° to crisp the surface.

When ready take it out, cover it and let rest for a while.

If the gravy is too thin it can be thickened with corn starch slurry.

Slice the pork and serve with the dumplings and the sauerkraut.

Potato Dumplings

Ingredients

3 packs German Potato Dumplings

Directions:

Place bagged dumplings into a pot with cold salted water.
Bring to a rolling boil for 1 minute, reduce the heat to a simmer for 15 min.
Remove the dumplings and briefly blanch by rinsing them in cold water.
Remove the cooking bag and serve them with the meat & sauerkraut.

Sauerkraut

Ingredients

2 jars German Sauerkraut

1 med Onion, thinly sliced

½ Apple, thinly sliced

2 Bay Leaves

8 Juniper Berries

Pork Lard

Salt & white Pepper

Directions:

Add a heaped tbsp lard to a pot, add the onions & apple slices.
Mix well and add the Bay leaves & juniper berries.
Add some salt & pepper
Empty the sauerkraut jars into the pot, stir and let cook for about 1 hour.
Stir around every now and then.
Taste test before serving, add more salt and pepper if needed.