

PORK, DUMPLINGS and SAUERKRAUT

This is a typical Bohemian meal from the old country and the only drink Recommended is beer. ketchup is NOT recommended on this meal.

INGREDIANTS:

Pork Roast Bone Cracked	3 lbs or larger
Potatoes	6 large russet
Eggs	3 ea
Flour	1 cup
Cream of Wheat	$\frac{3}{4}$ cup
Sauerkraut	1 large jar

INSTRUCTIONS:

Pork Roast: Lightly salt and cover with Caraway seed, place in a covered roasting pan with at least 1 inch of water, cover and roast at 350 degrees for 3 and $\frac{1}{2}$ hours.

Sauerkraut: Add 1 small grated potato, 1 small chopped onion and a heaping tablespoon of sugar and slow cook for at least 2 hours.

Dumplings: Peel potatoes, cut in halves, and cook until done, not too soft, just firm, rice potatoes into a bowl add flour, Cream of Wheat and eggs, mix thoroughly, and form into balls, medium size, place dumplings into a pot of boiling water and cook approximately 15 minutes, dumplings will float to top when done.

Gravy: Pour all meat drippings from roast into pan, add kitchen bouquet to color, small amount of water and flour to thicken.