

(From The Best of Czech Cooking, Brizova: Czech Cookbook. Dec '06)

Cut up 1-1/2 lbs. pork shoulder (cubed or 1x1-1/2 in. like scallopini).
Brown in 4T+ butter-oil mixture over medium high heat.

Remove pork, adjust fat volume, and add 1 chopped onion,
reducing heat, stirring till almost soft.

Sprinkle 3T flour, cook 2 mins., scraping pan, till brown.

Gradually whisk in 1c water/beer, to make smooth roux.

Add 1t paprika, 1-1/2t caraway seeds.

Add 3/4lb. sauerkraut (no juice).

Return pork to pan.

(Optional: add 1t sugar to taste.)

Simmer 5-10+ mins.

Add water/beer as needed to keep sauce volume up.

Remove from heat, taste, adjust spices.

Add 1c sour cream, stir.

Serve over knaedlike (Czech dumplings), spaetzle (German egg dumplings)

or broad egg noodles.

Option: This dish can be nice with pork chops. Pierce fat well and
partially separate meat from bone to cook fast.

Pilsener Urquel (Czech) beer goes with.