

(December 2010, from Joy and various recipes online, with homemade smoked sausage and smoked pork chop from L'Atlantique Boucherie, Montreal.)

Based on the classic Alsatian braise of pork, smoked sausage, apples and sauerkraut (Cooking time 3-1/2 hours over a two week period), this recipe brings the dish to the table in minutes.

Smoked sausage. Shop for housemade (sweet not hot, ready to eat, not raw) sausage at German, Polish, Portuguese butcher. Avoid supermarket kielbasa. Experiment for sausage you like the best. Slice 1/4in. pieces. Set aside.

Pork. 1 lb. fresh bacon (belly, skin trimmed off), pork chop or country spare ribs, cut up 1in. x 1in. (big bite size) pieces. (Debone meat as necessary, taking care to cook bones thoroughly. Do not discard bones.)

Place fresh pork in 3-quart saute pan with scant oil, saute at medium high heat to render fat, cooked but not overdone. Remove pieces from saucepan as they brown. Drain pan, except for 2T.

Slice thin 3/4C yellow onion. Saute in pork fat till just glazed.

Add one large hard tart apple diced. (Option: Pear is fruitier, better than apple.)

Add 2C (1lb.) fresh sauerkraut (not canned) with scant juice, 1-1/2C white wine, 2t caraway seeds, 2T brown sugar, fresh ground pepper to taste, sausage and pork. Bring to boil, stir, heat thoroughly at low heat 5 mins. Add several boiled potatoes. Taste and adjust seasoning.

Serve on flat dish, not soup bowl, Whole grain Dijon mustard on the side. With Beck's beer or other crisp lager.