



## Spare Ribs with Sauerkraut and Rösti

# Recipe

### Rösti:

- Grate the potatoes and mix with a pinch of salt.
- Cut the onions in half and slice into half rings.
- Put a small frying pan with a little oil on the hob.
- Put the grated potatoes with onions, chives and pepper in the pan and press firmly.
- Gently fry to brown off and occasionally turn to avoid burning. Flip and repeat again.

### Sauerkraut:

- Put some butter in a pan and gently fry the onions. Add the sauerkraut and spices.
- Add the cup of white wine and stock and gently simmer until done.
- Fry 100g finely sliced smoked bacon until crisp.

### Serving:

- Centre the Rösti on the middle of the plate and put the Sauerkraut on top.
- Place the ribs alongside and spread the bacon and pineapple on top of the Sauerkraut.

Enjoy!

- **4 large potatoes (grated and slightly salted)**
- **2 onions (sliced in half rings)**
- **2 soupspoons small sliced chives**
- **100g finely sliced smoked bacon**
- **300 g sauerkraut**
- **1 cup white wine**
- **100 ml stock**
- **40 g butter**
- **1 onion (chopped)**
- **Pineapple (pieces)**
- **Red and green peppers diced**
- **Bay leaf, pepper, salt**

Recipe serves 4 people.

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