



Slovenian recipe No 1

Potatoes with sauerkraut and bacon

»Krompir u zjvnici«

INGRIDIENTS:

- potatoe
- sauerkraut
- sausages, prosciutto or bacon
- grease

PROCESS OF COOKING:

1. Cut and peel potatoes, put them in the pot and add the sauerkraut on the top of potatoe. Add a little bit of salt and cook for about one hour until potatoes and sauerkraut are cooked.



2. While the potatoes and sauerkraut are cooking, fry the sausages, prosciutto or bacon in the grease (or oil, or butter) and before it is finished spill a bit of white wine on it.



3. When potatoes and sauerkraut are cooked strain it and put it on the plates.
4. After that put the roasted sausages, prosciutto and bacon on it.



If you like you can sprinkle a bit of pepper on it and
BON APPETIT.