

Silesian Beer Sauce

Christmas Meal of the Gutschke Family

300g	<i>ginger bread</i>	Soak the gingerbread in root beer and stout. Blend until smooth.
200ml	<i>root beer</i>	
200ml	<i>stout</i>	Boil salt pork on low heat for about 1h.
	<i>margarine</i>	
	<i>flour</i>	In the meantime, season sauerkraut with juniper berries, bay leaves, cloves, allspice, and peppercorns. Boil until softened, about 1½ hours.
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1 bunch	<i>leeks</i>	
⅓ root	<i>celeriac</i>	
3	<i>carrots</i>	Cut bacon into small bits and fry until crispy. Pour over sauerkraut.
1	<i>parsnip root</i>	
	<i>salt</i>	
	<i>cider vinegar</i>	Make a medium-dark roux from margarine and flour and add gingerbread slurry.
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500g	<i>salt pork</i>	
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500g	<i>sauerkraut</i>	In a separate pot, boil chopped leeks, diced celeriac, diced carrots and diced parsnips until softened. About 10-15 minutes. Pour vegetables (including water) into gingerbread sauce and bring to a boil.
	<i>juniper berries</i>	
	<i>bay leaves</i>	
	<i>cloves</i>	
	<i>allspice</i>	
	<i>black peppercorns</i>	Add broth from salt pork and season with salt and vinegar.
2 rashers	<i>bacon</i>	
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10	<i>white sausages</i>	Heat up white sausages in water, but don't bring to a boil.
1 loaf	<i>rye sourdough bread</i>	Serve with rye sourdough bread.