

Rippchen mit Kraut (Kasseler Rippchen with Sauerkraut)

Number of Servings: 4

Ingredients

4 - 6 [Kasseler Rippchen](#)

2 lbs [Potatoes](#)

Salt

1 Onion, finely chopped

1 tablespoon Butter

2 lbs Sauerkraut (ready-made in a jar or can)

1 cup Dry White Wine

5 Juniper Berries (optional)

1 1/2 cups Milk

1 tablespoon Butter

Instructions

Add one tablespoon butter to a large cooking pot. Add onions and cook until transparent.

Drain some of the Sauerkraut juice. Add the Sauerkraut to the cooking pot - loosen it with a fork if necessary. Add white wine and optionally the juniper berries. Bring to a simmer and allow to cook for 30 minutes.

Add [Kasseler Rippchen](#) to the Sauerkraut and cook for 15 minutes.

Wash and peel potatoes. Cut into large pieces. Add to a large cooking pot. Add enough water so that potatoes are covered. Add a little salt. Bring to a boil and allow to cook until potatoes are soft. Mash the potatoes with a potato masher. Mix in milk and one tablespoon butter.

To serve, add Sauerkraut to each plate and place one Kasseler Rippchen on top of the Sauerkraut. Serve with the mashed potatoes.

[More Information on Sauerkraut](#)