

Schweinerouladen mit Sauerkraut - Blutwurstfüllung (Pork Roladen with Sauerkraut & Blutwurst Filling)

Number of Servings: 4

Ingredients

4 large, thin Pork Cutlets
12 slices [Blutwurst](#)
1 small can [Sauerkraut](#)
1 1/2 cups Dry White Wine
Mustard
Salt and Pepper
Oil
Sugar
Pork Roast Sauce Mix (such as Knorr)

Instructions

Drain the [Sauerkraut](#) and break up any clumps.

Season both sides of the pork cutlets with salt and pepper. On one side, spread a thin layer of mustard. Top with [Blutwurst](#) slices, then top this with a little Sauerkraut.

Roll up the pork cutlets and tie each up with cooking-safe string to keep them from falling apart during cooking.

Preheat oven to 325°F.

Heat oil to a roasting pan (with a lid) using a medium-high heat. Add rolled pork cutlets to the roasting pan and sear on each side. Add wine and transfer the pan (with the lid) to the oven. Allow to cook for 1 hour. During this time, check the meat and add more wine if necessary.

Remove the pan from the oven. Take the roladen out of the pan and set aside. Add the Sauce Mix to the pan drippings to make a sauce. If necessary, add a little water (check package instructions). Once the sauce is finished, add the roladen back to the pan and allow to cook with the sauce for another 20 minutes.

Remove string from the roladen before serving.