

# Maine Arts Camp

## International Cooking Day 3

**Recipe Name: Knockwurst with German Style Sauerkraut**

**Chef: Charles Limoggio C.E.C.**

**Preparation Time:**

**Servings: 5**

**Yield: 2 Knockwurst per portion**

<b>Quantity</b>	<b>Unit</b>	<b>Ingredient Name</b>	<b>Prep Notes</b>
10	each	Knockwurst	
1	pound	Sauerkraut	Drained & lightly rinsed
2	each	Granny Smith Apples	Peeled & diced
4	strips	bacon	diced & cooked the reserve drippings
1/2	teaspoon	Caraway Seeds	
2	tablespoons	Cider vinegar	
1/2	cup	Apple juice	

**Procedure:**

1. Combine Sauerkraut, apples, bacon, caraway, vinegar & apple juice.
2. Place Knockwurst on the bottom of a Dutch oven and cover with Sauerkraut mixture.
3. Steam 10 minutes and serve with strong mustard.