

Sauerkraut Stew with Prunes

10 oz. sauerkraut
2 large onions
6-7 1/2 tbsp. butter
5 black peppercorns
1 bay leaf
1 whole garlic bulb, about 10 cloves
1 c. water
1 tbsp. sugar
8 dried prunes
salt

Preheat oven to 400°F. Rinse the sauerkraut under running water. Chop the onions. Heat the butter in a medium pan. Add the onions and sauté until soft and golden brown. Add the sauerkraut and fork it through the mix with the fried onions and butter.

Add the peppercorns and bay leaf. Add the garlic bulb, without peeling or separating into cloves.

Transfer the sauerkraut mixture into an ovenproof dish. Add the water and sugar, and season with salt.

Bake the sauerkraut for 30 min. stir in the prunes. Return to the oven and bake for 20 more minutes, stirring two or three times.