

"JOTA" from Slovenia

Sauerkraut- and Swede soup

Ingredients:

- 500 gram beans
- 4 potatoes cut in cubes
- 250 gram sauerkraut
- 250 gram soured swede
- 350 gram fine-cut bacon
- 1 onion, fine-cut
- 2 tea spoons flower
- 2 cloves of garlic
- 1 bay leaf
- some smoked meat according preference
- salt and pepper to taste
- 1 cup of sour cream

To prepare:

Cook the beans, sauerkraut and swede together till it is done. The same for the meat, but separately. Bake the bacon on a mild fire, add the onion, flower and a drop of water.
Put the beans to the bacon in one pot and add the garlic, bay leaf and salt. Bring to the boiling point and add the sour cream.



To be cooked over the weekend of JOTA.