



“Krautfleckerl” Cabbage dumplings

Ingredients:

250 g Fleckerl
500 g cabbage
100 g onion
3 cloves of garlic
1 - 2 tbsp granulated sugar or brown sugar
salt, pepper
approx. 1 tbsp whole caraway seeds
oil

Preparation:

Finely slice (or cut) the cabbage and sprinkle with salt, add the caraway seeds and mix thoroughly, leave to stand for approx. 1/2 hour.

Finely chop the onion. Press the garlic. Heat the oil in a pan with high sides and fry the onion well. Add 1-2 tbsp sugar and fry briefly. Add the garlic. Add the cabbage and continue to fry.

In the meantime, bring the water to the boil, add salt and cook the pasta until al dente.

When the cabbage has a nice brown color, season with salt and pepper. Mix the strained pasta into the cabbage and leave to stand for a while.

Another variation would be to add about 1/4 l of white wine and instead of roasting them, steam them until all the liquid is gone and then roast until everything has a nice brown color.

You can also roast the bacon with the onions.

Some people say: “They taste even better when reheated the next day!” Unfortunately, that never happens to me because they are always eaten in no time 😊

TIP: Add just one tablespoon of sugar at first and only taste the “sweetness” when it's ready. As I said, opinions differ and, as we all know, tastes are different.

Gudrun from Mödling wishes you good luck and bon appétit.

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