

**EISBEIN OR PORK KNEE WITH POTATOES, BOCKWUSRT SAUSAGES AND
PURPLE CABBAGE**



Ingredients (serves 2 people):

Eisbein

- 2 whole smoked pork knees
- Olive oil to taste
- 2 tomatoes cut into two halves
- Black pepper grains to taste

2 whole garlic cloves
2 gillyflowers
2 bay leaves
1 onion cut in two halves
Butter without salt to taste

Bockwusrt sausages

2 bockwusrt sausages
Black pepper to taste
Indian curry to taste
Olive oil to taste
Butter without salt to taste

Sautéed potatoes

4 red potatoes
Parsley to taste
Salt to taste
Black pepper to taste
Butter without salt to taste

Purple cabbage

1/2 small purple cabbage
1 peeled apple
1 sliced onion
1 tbsp butter without salt
Olive oil to taste
150 ml of red wine
Gillyflower to taste
1 tbsp sugar
1 tsp cinnamon
Salt to taste

Black pepper to taste

To serve

Dark mustard to taste

Yellow mustard to taste

Preparation:

1. For the eisbein to soak the pork's knee in water overnight and change the water every eight hours.
2. Cook pork knees with onions spiked with gillyflower, black peppercorns, garlic, tomatoes and bay leaf and covered with water until tender. Remove from pan.
3. Rinse cooked and firm pork knees with a spoon of butter and bake in preheated oven at 180° C in a baking dish for 20 minutes.
4. Cut the cabbage into thin strips.
5. Dice the apples.
6. In a bowl mix the cabbage, apple, gillyflower, cinnamon and red wine and marinate for two hours.
7. In a skillet melt the butter with olive oil and fry the onion.
8. Add cabbage with sugar, salt and black pepper and cook over medium heat for 20 minutes and stir occasionally. Reserve.
9. Cook the peeled potatoes in salted water until tender.
10. Heat two tablespoons of butter in a pan and place the boiled potatoes inside.
11. Cover the pan and shake so that the potatoes are well buttered.
12. Sprinkle with chopped parsley and season with salt and black pepper.
13. Cook sausages quickly in hot water with pepper and curry and without breaking the skin and crumbling.
14. Heat a frying pan and grill the sausages with a little butter and olive oil.
15. Serve the eisbein with sautéed boiled potatoes, bockwurst sausages and purple cabbage and mustards.