

SAUSAGES AND SAUERKRAUT

INGREDIENTS

- 600 g Savoy cabbage
- 8 sausages
- ½ glass white wine
- 2 garlic cloves
- 2 tbsp extra virgin olive oil
- Chilli pepper to taste
- Salt to taste
- Water as needed

PREPARATION

Clean the cabbage and cut into very thin strips. In a pan, fry the whole garlic in the olive oil and then add the cabbage.

Remove the garlic and add the white wine, allow the alcohol to evaporate, then cover the cabbage with boiling water, season with salt and pepper and cover, leaving to cook for two hours.

After an hour, also add the sausages. Leave to cook for another hour and mix well before serving.