

thirty acre farm

Fried Sauerkraut Cakes

Serves 4

1 (1-lb) package sauerkraut (not canned), rinsed and drained well (2 3/4 cups)
2 large eggs, lightly beaten
1/3 cup all-purpose flour
1/2 cup chopped scallion greens
3/4 teaspoon salt
1/2 teaspoon black pepper
1/2 to 3/4 cup Frying oil
Accompaniment: warm applesauce, 1 lb Bratwurst, cut crosswise into 1/2-inch slices

Preheat oven to 250°F.

Pat sauerkraut dry between paper towels to remove as much moisture as possible, then transfer to a bowl and stir in eggs, flour, scallion greens, salt, and pepper until combined. Heat 1/4 inch oil in a 12-inch heavy skillet over 1/4-cup measure three-fourths full with sauerkraut mixture, then turn out into oil, using a fork to release, and flatten to 3 1/2 inches in diameter with fork. Form 2 more cakes in skillet, then fry, turning over once, until golden, about 4 minutes total. Transfer cakes with a slotted spatula to paper towels to drain. Keep cakes warm on a rack set in a shallow baking pan in oven. Fry more cakes in same manner with remaining mixture.