

# Croatian Sarma



## Ingredients

2 kg sauerkraut some large leaves and shredded sauerkraut  
500 gr minced meat (100% pork or mixed)  
40 gr rice  
80 gr of pork fat, butter or oil  
80 gr smoked bacon  
2 tablespoons of tomato puree  
1 tablespoon of flour  
1 tablespoon 'Vegeta' (a bouillon spice mix with salt) you can also use a cube or 2 readymade bouillon  
pepper and salt to taste  
some cumin seeds to taste

Fry the bacon in a little fat

Add the fried bacon, rice peper and salt to the minced meat and mix

Place portions of this mix into the sauerkraut leaves and make rolls close the sides

Take a casserole pan with thick bottom and place in it the cooking fat and the finely shredded sauerkraut, pack the sarma rolls tightly on top

Mix in 1 liter of water, Vegeta or bouillon cube(s), and tomato puree and add this to the sarma rolls

Let all this simmer for about 2 hours on moderate heat, add more water if required

Just before you're ready to serve, add the flour (premixed with a bit of the warm fluid from your dish)

Note: do not stir the sarma while cooking, just shake the pan vigorously from time to time to mix the fluids.

You can serve the sarma with mashed potatoes

## The easier version!

Of course you don't have sauerkraut leaves, home-made sauerkraut, and pork fat!

So you can make the sarma like written above just forget the leaves, buy sauerkraut in bags in a local store and make small balls from the meat, fry them in a separate pan (otherwise they fall apart), before adding them on top of the sauerkraut and just cook it for about 40 minutes.

Tip: Instead of minced meat try sausages or pork chops.

**Dobar tek!**

**Have a nice meal!**