



Petseri Seljanka

(From Orav)

64 oz	Sour Kraut, washed and squeezed dry.
½ stick (¼ cup)	Margarine
1	Medium onion, chopped
1-2 cup	Hot water
1 cube	Beef Bouillon
1 cube	Chicken Bouillon
¾ lb	Beef, cut into cubes
4 oz.	Mushrooms
8-10	Vieners
1-2 Tbsp	Olives, chopped
1-2	Pickles, chopped
1-2 Tbsp	Gravy flower Wondra
2-3 Tbsp	Ketchup
½ lb	Sour cream

1. Soak and drain dry sauerkraut and place into the pot
2. Melt margarine in a large skillet. Add chopped onion and cook over medium heat until onions are translucent. Add to sauerkraut.
3. Dissolve bouillon cubes in hot water and add to sauerkraut stew.
4. Brown meat cubes and add to sauerkraut.
5. Slice and brown franks on the same skillet. Put on a side – to be added last.
6. Pour little bit of water on the frying pan, bring to boil and add to sauerkraut stew.
7. Turn heat low and cook about 1-1 ½ hours. Add water as needed.
8. Add chopped olives, mushrooms and pickles to the stew. Cook.
9. Mix in 1-2 Tbsp of Wondra flour.
10. Season with ketchup and brown sugar (about 1 Tbsp).
11. At the end stir in Vieners and ½ lb sour cream. Remove from heat and serve.