



Pork and Kraut Stew

by Michael Symon



A hearty, one-pot pork stew where tender meat and sauerkraut melt together into pure cold-weather comfort.

Prep Time:
20 Mins

Cook Time
2 hours

Serves:
6 Servings

Level:
Beginner

Ingredients

Stew

- 2 lbs pork shoulder, cut into 2-inch chunks
- Salt & black pepper
- 2 tbsp olive oil
- 1 large onion, sliced
- 3 cloves garlic, minced
- 1 tsp caraway seeds
- 1 tsp smoked paprika
- 1 (32 oz) jar sauerkraut, drained (reserve ½ cup juice)
- 2 cups chicken broth
- 2 bay leaves

For Finishing

- Chopped parsley
- Crusty bread

Instructions

Step 1

Season pork generously with salt and pepper.

Step 2

Heat olive oil in a Dutch oven over medium-high heat. Brown pork on all sides. Remove and set aside.

Step 3

Add onions to the pot and cook until softened.

Step 4

Add garlic, caraway seeds, and smoked paprika. Cook 1 minute until fragrant.

Step 5

Return pork to the pot. Add sauerkraut, reserved kraut juice, chicken broth, and bay leaves.

Step 6

Bring to a simmer, cover, and cook for 1½–2 hours until pork is fork-tender.

Step 7

Taste and adjust seasoning. Remove bay leaves.

Step 8

Ladle into bowls

Serving & Finishing

- Finish with parsley
- Serve with crusty bread.