

MATUSHKA ELAINE MEHOLICK'S FAR-FAMED
PENNSYLVANIA PORK AND SAUERKRAUT

SERVES: **20-24 PEOPLE** (*Perhaps a few more*)

PANS

Frying pan for browning pork

Deep roasting pan, enameled, for the rest

INGREDIENTS

The Pork:

Pork, of various cuts (roast, tenderloins, etc.), cut into 1"×1" cubes	<i>1/3 of final cooked product should be meat</i>
Oyster Sauce	<i>"A Little"</i>
Black Bean Sauce	<i>"</i>
Onion powder	<i>"</i>
Black pepper, ground	<i>"</i>

The Rest:

Fresh Cabbage	4 heads, thinly sliced, and chopped
Sauerkraut	4 large cans homestyle, with juice
Onions, Large	4, chopped
Beer you would be delighted to drink	1 bottle
Olive Oil, extra-virgin	2 tbsp
Celery, chopped	1 cup
Carrot, large	1, finely grated
Garlic	6-8 cloves, minced
Potatoes, large	10-12, peeled and chopped into pieces about the same size as the pork
Bouillon (Beef or Vegetable)	2-3 cups
Dill, minced	2 tablespoons, or to taste
Salt	To taste

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TECHNIQUE

1. Pre-heat oven to 400 degrees.
2. Brown the pork cubes in a pan, seasoning them with a little oyster sauce, black bean sauce, onion powder and ground black pepper. Set aside.
3. Mix the remaining ingredients, except the dill and salt, in a deep, large enamel roasting pan.
4. Add the pork.
5. Toss very well.
6. Cover with heavy-duty foil.
7. Bake in 400-degree oven for 15 minutes.
8. Reduce heat to 375 degrees, and continue to bake for 1 hour.
9. After about 30 minutes, remove from oven and mix ingredients once.
10. Check after 45 minutes to make sure the potatoes do not overcook; this is particularly important if your oven tends to run hot.
11. You may leave the pan uncovered for the last 15 to twenty minutes of cooking.
12. Add more minced garlic, dill, and salt (if needed).