

Ingredients Rhineland Potato Specialty Kesselsknall

2,5 kg potatoes, floury potatoes are better than the waxy ones
4 onions, chopped, some chopped garlic (if you like)
150 g German smoked bacon (Speck), chopped
some cooking oil to fry the onions
some lard (optional) use clarified butter instead
4 sausages, slice them or leave as whole
2 eggs
salt and pepper, ground nutmeg to taste
1 jar apple sauce, 700g

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- Peel potatoes
- Grind the potatoes and onions by using a grater.
- Add garlic if you use it.
- If the potato mix should turn brown, just stir it again or add some lemon juice. Some use sulfur powder to prevent that but it is not really necessary. We prefer it completely naturally as sulfur always leaves some taste.
- Now you must add salt and pepper (not later because the potatoes wont take up the salt anymore). Calculate 1 teaspoon salt for 1kg potato.
- Adding eggs: The dish will become more mushy when adding NO eggs. You would add eggs if you want the dish dry. Mix in the eggs with 2 tablespoons flour.
- Use a fire proof high pan with a lid.
- Rub the inside of the form with lard, add a bit of oil. You can layer the inside of the pot with the Speck (bacon) but you don't have to.
- Place the sausages in the middle or mix in the sliced sausages.
- Bake it for at least 2 hours in the oven (220 degrees or 425 F); increase the temperature a bit for the last 20 minutes to get a nice crust.
- Serve it with apple sauce or with a green salad (preferably endive).