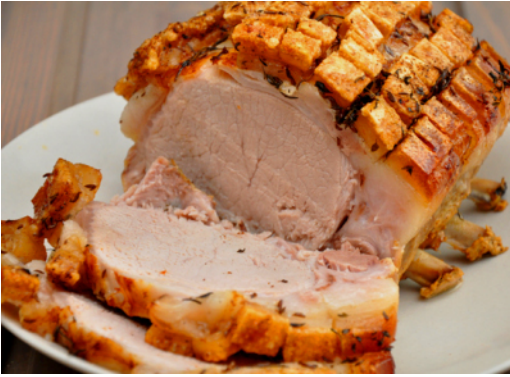




Traditional Christmas Eve is the great feasting occasion for the festive season in Germany. Christmas day meals comprise something a little more modest, but still mouth wateringly good.

Bayerischer Schweinebraten - Bavarian Christmas Pork Roast Recipe

Ingredients:-

A nice cut of pork - roast size (about 3 -4 lbs)

1/2 lb Pork Bones

1 tablespoon Caraway Seeds

2 Onions

1 Carrot

1 Turnip (about 1/4 lb)

1 Leek

Salt & Fresh Pepper

Guinness or Porter

Chicken Stock

2 tablespoons Flour

Butter

Method:-

(Preheat oven to 400° F.)

- (1) Score the rind deeply in two directions. Or ask your butcher to do this for you/
- (2) Season the pork and the bones with salt, pepper, and caraway seeds.
- (3) Cut each onion into wedges. Wash the carrot, turnip, and leek and cut these into cubes.
- (4) In a frying pan, melt the butter. Sear the roast and bones on all sides. Remove the roast and bones, then add 1 cup stock to the frying pan, and with a wooden spoon, scrape off any bits that are stuck to the bottom of the pan.
- (5) Put roast and bones in a large roasting pan and pour the pan juices over them. Add the vegetables to the roasting pan as well.
- (6) Bake the meat for 1 1/2 to 2 hours. Every 15-20 minutes, pour some of the dark beer over the meat to baste it and moisten the meat.
- (7) Remove the pan from the oven. Transfer the roast to a plate, cover to keep warm.
- (8) Pour the pan drippings and juices through a sieve into a saucepan. Combine the flour and 3 tablespoons stock. Slowly drizzle this into the gravy, whisking so that no lumps form. Bring the gravy to a boil. Season with salt and pepper.
- (9) Cut the roast into 1/2 inch slices. Arrange the slices on a serving plate, and drizzle with a little gravy. Serve with the crackling attached.