



JERNEJ KITCHEN

SAUERKRAUT PORK AND BEAN STEW (SLOVENIAN JOTA)

Jota or Sauerkraut Pork and Bean Stew with Potatoes is a tasty recipe for cold days. It's flavorful, comforting, easy to prepare, and a great family meal.

SERVES	6	PEOPLE
PREPARATION:	15	MINUTES
COOK:	60	MINUTES
TOTAL TIME:	75	MINUTES

BEANS

150 g (1 cup) dried pinto, berrloti, or kidney beans

1 bay leaf

1/2 tsp salt

SAUERKRAUT AND POTATOES

500 g (3 1/2 cup) sauerkraut

500 g (1 pound) slab of smoked bacon

1 bay leaf

1 tsp black peppercorns

4 potatoes

JOTA BASE

3 tbsp canola oil

100 g (3/4 cup) cubed pancetta

1 onion

2 tbsp all-purpose flour

1/2 tsp paprika powder

1 garlic clove

1 tsp tomato paste

COOK AND COOK THE BEANS

One day before making Jota, soak the dried beans in a bowl filled with 1 liter (4 cups) of water. Set aside overnight (but for no longer than 24 hours). The next day, drain the beans and rinse them under running water. Add to a pot along with 1 liter (4 cups) of water, bay leaf, and salt. Cover with a lid and simmer for 40 - 45 minutes. Remove from the heat and leave in the water for about 10 - 15 minutes. Drain the beans and save the cooking water.

TIP

Feel free to use canned beans. In that case, use 600g or 3 cups cooked beans. We would encourage you to cook dried beans, though, because the dish's flavor will be so much better.

COOK THE SAUERKRAUT

Rinse the sauerkraut under cold running water. Add the sauerkraut to a small pot along with the slab of smoked bacon, bay leaf, peppercorns, and water. Place over high heat and bring to a boil. Then reduce the heat to a minimum and simmer for 20 - 25 minutes.

COOK THE POTATOES

In a pot filled with salted water, add peeled large pieces of potatoes. Place over high heat. When the potatoes start to boil, reduce the heat and simmer for 15 minutes or until the potatoes are nearly cooked.

THE JOTA BASE

To a large pot, add the oil, cubbed pancetta, and diced onion. Place over medium-low heat and saute for 2 - 3 minutes for the

TOOLS AND EQUIPEMENT

bowl
pots with lids
cutting board
kitchen knife

pancetta to cook. Add the flour and cook for 5 minutes for the flour to brown a little bit. Add the paprika powder, diced garlic, and tomato paste. Stir, and continue to cook for 2 minutes. Pour in the reserved water from cooking the beans (750ml / 3 cups). Using a whisk, stir continuously until the mixture starts to boil.

TIP

If you're using cooked canned and drained beans, add 750ml (3 cups) of water or broth.

JOTA

Transfer the bacon to a plate, discard the bay leaf. Add the sauerkraut with all the mixture into the Jota base along with the beans. Stir to combine, then add the drained nearly cooked potatoes. Cover with a lid and cook for 10 minutes. Cut the slab of bacon into six thin (approx. 1 cm or 1/2-inch) slices, then chop the rest of the bacon and add the chopped bacon to the Jota.

SERVE

Divide the Jota between six plates. Optionally sprinkle with diced parsley and place a slice of bacon on top.