



Backesgrumbeere

MEMOIR
TALES OF OUR PAST

4-5 lbs peeled, sliced potatoes
1 lb smoked pork belly/bacon
1 lb pork shoulder, cubed
1-2 onions, sliced
4 bay leaves
1/2 t ground cloves
salt and pepper to taste
2 c milk or cream
1 bottle dry white wine
16 oz sour cream
2-4 T butter
nutmeg and cinnamon

Preheat oven to 350 degrees.

Layer half of the potatoes and meat in a heavy cast iron casserole or roaster and top with half of the onion slices, bay leaf, and clove. Season with salt and pepper. Repeat to create a second layer. Pour wine over the dish until the liquid comes 1/2 inch from the top of the potatoes. Mix the sour cream and milk or cream together and pour on top. Dot with bits of butter. Bake covered for 2-3 hours. Add additional wine and milk if the potatoes get too dry. Uncover for last 30 minutes and sprinkle with cinnamon and nutmeg. Bake until the top is golden brown and crisp.

