

## SZABLOK (BEANS) WITH SAUERKRAUT AND KONIGSBERG MEATBALLS

### INGREDIENTS:

500 g beans  
0.5 kg sauerkraut  
1 whole chicken  
500 g beef flat rib  
1 goose or turkey neck  
250 g pork chop  
250 g pork neck  
250 g beef thick skirt  
25 g capers  
1/2 jar anchovies  
300 g sour cream  
3 eggs  
125 g beef or goose lard  
200 ml still mineral water  
tarragon  
salt, pepper

---

### PREPARATION:

1. Fill pot with 3 litres of water, put chicken and flat rib, season with salt and pepper, and boil until meat is soft. Finely mince the chop, neck and skirt. Put into a large bowl, add capers, chopped anchovies, eggs, and water, then knead for at least 10 minutes. Form small meatballs and put them in the fridge for 15 minutes.
2. When the boiling meat is soft, remove it from the pot, add soaked beans and boil for another 30 minutes. After this time, add chopped cabbage and cook until tender. Fry meatballs in a pan. Serve soup with meatballs and a bit of sour cream.