**-Pork shoulder**

**cabbage goulash**

**-Onion**

**-Caraway**

**-Ground pepper**

**-Oil**

**-Salt**

**-Ground pepper**

**-Sauerkraut**

**-all-purpose flour**

**-cooking cream**

**In a pressure cooker, let the finely chopped onion become translucent in the oil. Add diced meat and cumin.**

**Fry the meat, season it with salt and pepper. Add red ground paprika and fry for a short time.**

**Then immediatelly add about 4 dl of water and close the pot. Simmer it under pressure for about 20 minutes.**

**Put cabbage in an ordinary pot, add about 3 dl of water and let it boil for about 20 minutes.**

**Before cabbage is cooked add 3 table spoons of plain flour mixed in about 2.5 dl of water and add it into the pot mixing.**

**Add the meat and all the juices from the pressure cooker to the cooked cabbage and bring to the boil again**

**Gradually stir in the curse (you don’t have to use all o fit) and simmer slowly forabout 20 minutes.**

Finnaly, add half a cup of cream and if necessary, season the goulash again.