

PORK LOIN WITH SAUERKRAUT

BY RITA BOLLE

INGREDIENTS

4 cups fresh sauerkraut
1 large onion, sliced very thin
1 tart apple, cored and sliced (not peeled)
4 strips bacon cut into 1 inch pieces
1 teaspoon sugar
1 bay leaf
3 to 4 pounds boned pork loin, tied
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper

1. Soak a 3- quart or larger clay cooker in water for 15-30 minutes
2. In the bottom of the clay pot, combine the sauerkraut with its liquid, the sliced onion, apple, bacon pieces, sugar and bay leaf. Toss until it is well mixed.
3. Place the tied pork roast on top of the sauerkraut mixture and sprinkle the meat with salt & pepper.
4. Cover and place the Eurita clay pot in a **COLD** oven. Set the temperature to 425°F and bake for 3 hours.
5. Have a glass of wine, you deserve it
6. To serve, remove the meat to a warm platter and keep it warm. Remove the sauerkraut mixture with tongs or two slotted spoons and keep it warm in a bowl or vegetable server.
7. Pour the remaining juices into a small saucepan, bring to a simmer, skim off most of the fat, then use the remaining liquid as a gravy.

Genießen! (ENJOY!)



Eurita

Clay pot cooking was introduced to the United States retail stores by Rita Bolle in the late 1960's. Born and raised in Germany, her heritage has been the corner stone of her life time career as owner of Reston Lloyd. European manufacturing and high quality standards, is how her company, of over 50 years, continues to thrive. And yes, she did it all as a single mom. So start cooking and you will see how easy clay cooking will become part of your everyday life.



Cooking in clay is the most rewarding way of cooking you will ever experience. The success you will get from using a Eurita clay roaster is because of steam. Steam does so many things at one time. It will tenderize your food that basting can't. It will give you fall off the bone results while still providing a crispy crust on your turkey and chicken. The circulation of steam will use the juices of your food to flavor your dish naturally, without the need of extra fats and oils. And finally, if that was not enough, steam works for meats, fish, desserts and even bread.



FIRST TIME USE:

Before using for the first time, your clay pot should be given a real good soak. You will need to fill the lid with water and let it sit for 30 minutes. You will only need to soak it this long, once. After the long soak is complete, you will need to use a brush to loosen any clay dust particles (from bottom and top of roaster) which may still be loose, as a result of the manufacturing process.

HOW TO CLEAN:

Cleaning your pot is easier because of the glass frit lining on the bottom of the pot. You can use any general liquid dish soap to clean your pot. Afterwards put the lid upside down on the pot and store with good air circulation. Do not put it away wet. If you need to deep clean your clay pot after years of use, see our website, RestonLloyd.com for instructions.

TEMPERATURES & OVENS:

This clay pot can be used inside your oven or in a microwave oven. It is **NOT** to be used on your stovetop or grill. The pot is able to withstand very high temperatures (550°F) however, it can not handle sharp temperature changes. This is why you must always start with a cold oven. Preheating your oven can create a shock to the clay. Avoid temperature changes like adding very cold sauces in the middle of your cooking job. The same is true when you are removing the pot from the oven. Avoid cold counters, by setting the hot roaster on a cloth towel or wooden cutting board.

ELECTRIC OVENS: 375°F - 550°F

GAS OVENS WITH TEMP MARKS: Begin with gas mark 3 and increase it slowly until you reach the desired temperature

MICROWAVES: Varies on dish you cook. See our Microwave Cook Book for detailed information & tips.

FAQ's

WHAT IS THIS ROASTER MADE OF?

Our roasters come with glaze on the bottom section of the pot. The glaze is not made of any non-stick chemicals which you might find on frying pans and other cookware. This is a glass material which also has been tested by all regulatory divisions and is 100% safe to cook in. This glaze is used so that cleaning the roaster will be so much easier. The glaze, doesn't in anyway, take away from the cooking benefits of the clay roaster. The clay is free of lead, cadmium, color dyes, plasticizers, or petalite. It has been both FDA/Prop 65 tested and also passes strict European standard testing.

DO YOU NEED TO BAST DURING COOKING?

The principle of clay cooking is very simple; steam can do it all. The soaked clay roaster will release the captured water and create a blanket of steam during cooking. This ensures your food will not dry out, while giving your meat coloration and crust.

WHAT CAN YOU COOK IN YOUR ROASTER?

The answer is simple, cook anything you want. This roaster can cook lamb, pork, beef, chicken, game, or fish. Cook any kind of vegetable, pasta, or rice. Try making desserts or bread as well.

WILL MY POT SHOW MARKS OR SEASONING?

Yes, the more you use your pot the more the lid and base will become seasoned which will change its appearance over time. This can include hairline cracks in the glaze. Rest assured that these marks are not harmful, or will not alter your cooking results. Conduct a deep cleaning to help remove some of these marks if you would like. Visit our website at, RestonLloyd.com for instructions.

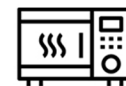
FDA & EU TESTED
NO LEAD
NO CADMIUM
NO FILLERS
NO PETALITE



GLASS GLAZE
ALL NATURAL
GLASS GLAZE
INSIDE BOTTOM
SECTION ONLY



OVEN SAFE
GAS/ELECTRIC



MICROWAVE
SAFE



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USE CAUTION

Use oven mitts when handling your hot roaster. Use caution when removing lid. Make sure you are able to properly lift and remove the roaster from your oven.