

Transylvanian Layered Casserole

1 C uncooked rice
8 oz. bacon slices, diced
1 lb. pork, cubed
2 onions, chopped
2 garlic cloves, chopped
1 TBL paprika
6 frankfurters, sliced
1 ½ lbs sauerkraut, drained
6 TBLS milk
6 TBLS sour cream
1 tsp paprika

Cook rice and set aside. In large saucepan, cook bacon; reserve the drippings. Place cooked bacon in a large bowl. Using 2 TBLS drippings from the saucepan, cook the pork until browned on all sides. Place pork in bowl w/bacon. Add onions and garlic to saucepan; sauté until golden brown. Stir in 1 TBL paprika. Spoon onion mixture into bowl w/cooked meat. Fry frankfurter pieces in saucepan, using more bacon drippings if needed. Place in bowl w/other cooked meat. Stir 1 C water into drippings in saucepan; then stir water and drippings into cooked meats. Arrange alternate layers of sauerkraut, meat mixture and cooked rice in a large casserole.

In a small bowl, combine milk, sour cream, 1 tsp paprika and ½ tsp salt; pour over casserole. Bake 30 minutes. Add 6 TBLS hot water; bake 30 minutes longer.

Makes 4-6 servings