Sausage With Potato Pancakes And Beet Crème Fraiche

4 portions

2 links BABS borscht sausage (or any other good-quality Polish sausage)

2 tbsp. good quality sauerkraut

2 cups grated russet potato (about 1 large potato)

1 large egg

1 tbsp. gluten-free all-purpose flour (or regular AP flour)

1 tsp. chives, chopped

1/4 tsp. garlic, chipped

2 tbsp. unsalted butter

1 tbsp. canola oil (if cooking sausage in pan, use another 1 tbsp. canola oil)

1/4 cup crème fraiche

2 tbsp. beet juice (store bought or fresh)

1 tsp. dill, chopped

Salt and pepper to taste

❶ Cook sausage either on a grill or in a sauté pan on medium heat.

❷ While sausage is cooking, grate potatoes in a bowl lined with cheesecloth (a cotton tea towel could also be used). Close cheesecloth around potatoes and squeeze as much liquid out as possible. Discard liquid. In another bowl, whisk egg. Add in potatoes, flour, chives and garlic. Mix well, adjusting seasoning to taste if needed.

❸ In a sauté pan over medium heat, place butter and canola oil. Once hot, form potato mixture into pancake sized patties and lay in pan. Cook on one side until edges form golden color and crispy texture, then flip. Allow to cook through for 5 minutes or until desired crispiness is formed.

❹ Assemble beet crème fraiche. In a bowl, add crème fraiche, dill and beet juice and season with salt and pepper. Mix well. Place sauerkraut in a pan to warm up.

❺ On a large plate, place pancakes and top with sausage. Spoon sauerkraut over sausage, then spoon crème fraiche on top. Garnish with extra dill or micro beet greens.