Sausage and Sauerkraut Noodle Bake

One 9×13 in (23×33 cm) dish, at least 3.5 qt/3.3 L; 6 main-dish portions · Active 30 min · Total 1 hr 30 min

Ingredients

- 8 oz broad dry egg noodles (225 g)
- 12 cups water (2.8 L), for noodles
- 1 lb raw fresh pork sausage, skins removed (450 g)
- 1 medium onion, finely chopped (150 g)
- 12 oz ready-to-eat sauerkraut, drained well and chopped if long (350 g prepared)
- 1 can condensed cream-of-celery soup, undiluted (10 1/2 oz/298 g)
- 1 cup milk (240 ml)
- 1/2 cup sour cream (120 g)
- 1/2 teaspoon caraway seeds (1 g)
- 1/4 teaspoon black pepper
- 1 cup coarse fresh rye-bread crumbs (60 g)
- 1 tablespoon butter, melted (15 g)

Set out

Oven, 9×13 in (23×33 cm) baking dish, at least 3.5 qt/3.3 L, Large noodle saucepan, at least 5 qt/4.7 L, 12-in/30-cm deep skillet, Colander, Mixing bowl, Small bowl, Rimmed baking sheet, Food thermometer, Suitable foil if the topping colors before the center finishes

Allergens

Wheat, Rye: gluten, Egg, Milk, Celery; check sausage, soup and bread labels for soy or other allergens. Check labels and substitutions.

Make it

1. Heat oven to 375°F (190°C). Put the dish on a rimmed sheet and bring noodle water to a boil. Drain sauerkraut well, rinse briefly if desired, drain again and weigh 350 g.

2. Cook sausage and onion in the skillet over medium-high heat for 10–12 minutes, breaking sausage up, until onion is soft and several sausage pieces reach 160°F (71°C). Drain excess fat safely, leaving about 1 tablespoon.

3. Stir in sauerkraut and caraway and cook over medium heat for 5 minutes. Mix condensed soup with milk in the bowl until smooth, add to skillet and bring to a simmer. Take off the heat and stir in sour cream and pepper.

4. Meanwhile boil noodles 2 minutes short of their packet time. Drain and fold into the warm filling. Spread in the dish. Toss rye crumbs with melted butter and scatter loosely.

5. Bake 25–30 minutes until crumbs are golden and the center and several other places reach 165°F (74°C). Shield the crumbs loosely with foil if needed while the center finishes. Rest 5 minutes before serving.

Keep a label for shared tables

The soup, bread and sausage may each contain ingredients guests need to know about. Keep their labels until the meal has been served rather than assuming that the short recipe title tells the whole allergen story.

A useful detail

The 90-minute total allows draining and preparing sauerkraut, the full sausage stage, overlapping noodle cooking, the oven finish and rest. This method uses condensed soup, not a ready-to-serve carton soup.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 3 days or earlier sausage, opened-sauerkraut or dairy deadlines. Reheat to 165°F (74°C). Refrigeration is preferred to freezing this sour-cream-and-noodle mixture, whose sauce and texture can separate or soften.