Method

Cut the beef and pork into cubes, place in a pan, fry briefly in oil, turning frequently, and add onions. Then deglaze with beef broth, and season the dish with salt and a lot of ground pepper.

Afterwards, let it stew for 90 minutes in a closed pot in simmering beef broth at max. 200° F to soften the meat. Thicken the sauce with mixed flour in between.

There must always be some liquid left in the pot so that the meat does not burn; too much liquid will bring the meat to a boil. At the end, add grated lemon zest, lemon juice, capers, and add sugar to taste. Serve with boiled potatoes and pickles.

Bon appétit!

Wine Recommendation

Dry red wines such as Pinot Noir, Cabernet Sauvignon, Merlot, or Syrah go well with Pfefferpotthast. Generally, however, a Pils (beer) is combined with the dish quite a lot.