

Main Dish

Sausage and Sauerkraut

Makes 4 Servings

Prep Time: 20 min to slice and dice

Allergy Alert: None.

Ingredients

32 oz. jar sauerkraut

1/2 cup apple cider vinegar if there is not much sauerkraut juice

2 potatoes, unpeeled and cubed

2 onion, peeled, halved & sliced

2 Granny Smith apples, cored, quartered & sliced

1 tsp. black pepper

1 lb. Hillshire, pre-cooked, smoked sausage, sliced into 1/2" rounds

Slow Cooker Instructions

Ready to test and write

Dutch Oven Instructions

Cooking Time: 20 min

Ideal Dutch Oven Size: 12"

Coals: 10-15 Bottom and 0-5 Top

Preparation (20 min)

Peel potatoes and slice thinly

Peel apples and slice thinly

Peel Onions and slice thinly

Slice sausage into 1/2" rounds

Cooking Instructions

1. Pour the juice from the sauerkraut into Dutch Oven (this is done first, so you don't accidentally throw it away. Or, 1/2 cup of apple cider vinegar if there is not much juice or you forget and dispose of the juice.)
2. Layer the potatoes, onions, apples, sauerkraut, and sausage rounds.
3. Sprinkle with pepper.
4. Simmer until vegetables are soft. (30-35 min).

Serving Suggestions: Bread and dipping mustard.