

## **Grandma Kruse Sauerkraut recipe**

**provided by Maria Banks**

Jimmy Dean (or similar) tube sausage  
Two pork chops  
Roughly 5 jars sauerkraut  
Two apples (peeled)  
One onion (or two) (cut into medium sized pieces)  
Whole Allspice (roughly 6 pieces)  
Sugar (to taste – small amount)  
Salt (to taste)  
White vinegar (1 tablespoon/splash – to taste)  
Add water to cover ingredients

Brown sausage separately before adding to other ingredients– pour out excess grease  
Lightly brown pork (optional) in pot before adding other ingredients  
Rinse each jar of sauerkraut once or twice to reduce sour taste  
Dump everything in large pot  
Keep everything simmering or lightly bubbling, stir occasionally, and add water as needed.  
Cook until apples and onions and pork disintegrate (some larger chunks will remain)  
(Chop up pork if needed to cook thoroughly)  
Cook time was roughly at least 2 hours or almost as long as you can wait!