



Bavarian Sauerkraut

Jacob · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

This sauerkraut recipe has to be the besttasting sauerkraut Ive ever had Traditionally my family serves pork and sauerkraut every New Years Day for luck in the coming year I love cabbage in general and like most sauerkraut recipes but they can be pretty sour depending on how theyre prepared Sadly I dont remember who gave me this recipe and who deserves the credit since it was pulled from a collection of handwritten recipes Ive kept for years I made it as a side dish for New Years Day dinner and it was a complete hit This is certainly not your typical sour sauerkraut recipe

Ingredients

- - 1 tablespoon bacon drippings - 1 cup finely chopped onion - 2 (16 ounce) packages sauerkraut
- undrained - ½ cup chicken stock - ½ cup cooking sherry - 1 tablespoon packed brown sugar - 1 teaspoon caraway seeds

Instructions

1. Heat bacon drippings in a large skillet over medium heat. Cook and stir onion in hot bacon drippings until soft and translucent
2. about 5 minutes. Place sauerkraut with juice into a large bowl and cover with water. Use your hands to squeeze out as much water and juice as possible. Add squeezed sauerkraut to onion in the skillet. Stir chicken stock
3. sherry
4. brown sugar
5. and caraway seeds into sauerkraut mixture. Reduce heat to low; simmer
6. stirring occasionally
7. until most of the liquid has evaporated
8. 30 to 40 minutes.