

Slow Cooker Pork and Sauerkraut

Jacob · 28/09/2024

**Prep Time**

8 hrs 10 mins

Difficult

Medium

Servings

4

Description

Easy pork and sauerkraut slowcooked with potatoes Use a slow cooker liner for effortless cleanup This dish is also delicious served with mashed potatoes if you dont want to use whole baby potatoes I usually double the recipe as leftovers are even better the next day

Ingredients

- - 1 (1 pound) whole pork tenderloin - 1 (24 ounce) bag baby potatoes
- unpeeled (Optional) - 1 (20 ounce) can sauerkraut
- undrained - 1 cup water
- or more as needed - ¼ cup butter
- cubed - salt and ground black pepper to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place whole pork tenderloin into a slow cooker. Arrange potatoes around pork; pour sauerkraut and juice over pork and potatoes. Add 1 cup water
2. butter cubes
3. salt
4. and black pepper. Dotdash Meredith Food Studios Cook on Low until pork is tender
5. 8 to 10 hours. Add more water after 8 hours if mixture seems dry. Dotdash Meredith Food Studios Dotdash Meredith Food Studios