***Braised Pork Chops and Sauerkraut***

Serves: 3-4

Ingredients

4-5 large Boneless Pork Chops

1 bag Sauerkraut

1 medium Yellow Onion, thinly sliced

1 clove Garlic, finely minced

3-4 Tbsp. Brown Sugar

2 Tsp. Seasoning Salt

2 Tsp. Paprika

1 Small Pinch Thyme leaves

1-2 cups Beef Stock

½ - ¾ cup White Wine

1-2 cups Water

3-4 Tbsp. Olive Oil, Clarified Butter, or rendered Bacon Fat

Salt

Pepper

1. Drain sauerkraut in a colander and rinse until as much of the briny taste is gone as you prefer.
2. Dry the pork chops in a paper towel. If they are wet or damp, they will not brown. Season both sides with a little salt and pepper.
3. Preheat oven to 350 degrees. Heat 2 Tbsp. of the oil, butter, or bacon fat in a Dutch oven or oven proof casserole.
4. Brown the pork chops (two at a time) on each side for about 2-3 minutes. Remove to a side plate.
5. Add a little more fat to the pan. Sauté the onions for about 5-8 minutes until slightly tender and lightly browned. Add your garlic and sauté for another 30 second. Season with a little salt and pepper.
6. Deglaze the pan with the white wine. Scrape up any browned bits on the bottom.
7. Off heat, add the sauerkraut and pork chops.
8. Add your beef stock and enough water to cover the pork and sauerkraut by about an inch.
9. Add your brown sugar, seasoning salt, paprika, thyme (Not too much), about ¼ Tsp. of Black Pepper.
10. Bring to the simmer, cover and place into preheated oven.
11. Bake for about 1-2 hours until the chops are cooked through and tender.
12. Serve hot with mashed potatoes.