

German Sauerkraut

Serves: 4-6

Ingredients:

2 bags Sauerkraut

1-2 Large Yellow Onions,
thinly sliced

3 Cloves Garlic, finely
minced

1 cup white wine

1-2 quarts Chicken Stock

Water

3-4 Tbsp. Brown Sugar

2 Tsp. Seasoning Salt

1 Tsp. Kosher Salt

2 Tsp. Black Pepper

2 Tsp. Paprika

1 Tsp. Thyme Leaves

½ Tsp. Caraway Seeds

1 Bay Leaf

Olive Oil

1. Preheat oven to 425 degrees.
2. In a large Dutch oven, oven proof casserole, or roasting pan, heat 3-4 tablespoons of olive oil over moderate heat.
3. Sauté onions for about 10 minutes until slightly tender.
4. While onions cook, drain your sauerkraut in a colander and rinse as much sourness out as you wish.
5. When onions are slightly tender but not browned, add your garlic and sauté for 30 seconds.
6. Add your drained sauerkraut and sauté for another minute.
7. Deglaze the pan with the white wine, scraping up any coagulated bits from the bottom of the pan. Add your chicken stock and enough water to cover sauerkraut by an inch.
8. Add your herbs and seasonings.
9. Bring the pot to a simmer. Cover and place into preheated oven.
10. Braise in oven for 45 minutes to 1 hour until sauerkraut is tender.
11. Remove from oven and correct seasonings if needed.
12. Serve hot!