

AUTHENTIC SAUERKRAUT GERMAN STYLE

Loni Glassel

Ingredients:

- 1 small can or jar of Sauerkraut**
- 1 small, or half of a large, onion chopped**
- 1 large carrot grated**
- 2 small peeled and chopped Granny Smith apples (green)**
- 2-3 slices bacon chopped, fried**
- 1 teaspoon caraway seed**
- 2 tablespoons olive oil**
- 1 pinch of salt**
- 1 teaspoon instant chicken bouillon for flavor dissolved in some water**

Process:

- Fry bacon until golden brown but still tender**
- Heat olive oil in a pot and add the chopped onions, but do not brown**
- Add the Sauerkraut and a little water**
- Add the caraway seeds and the grated carrot**
- Cook for 15 minutes**
- Add the salt and the chicken bouillon**
- Stir from time to time**
- Add the chopped apple**
- Cook for 15 minutes**
- Add water if needed**
- Add chopped, fried bacon**
- Taste; add more chicken bouillon for taste if needed**
- If it still tastes sour add a little sugar**

EAT AND ENJOY

