

POLISH KRAUT AND APPLES

Ingredients

- 1 lb sauerkraut, rinsed and squeezed dry
- 1 lb Polish sausage, cut in 2-inch lengths
- 2 tart cooking apples, peeled and thickly sliced
- ½ cup packed brown sugar
- ⅛ tsp pepper
- ½ tsp caraway seeds, optional
- ¾ cup apple juice or apple cider

Directions

1. Place half of sauerkraut in crockpot then sausage. Layer in order apples, brown sugar, pepper, and caraway seeds.
2. Top with remaining kraut and pour apple juice over top. Do not stir.
3. Cook on high for 3 ½ hours or on low for 6 to 7 hours; done when apples are very tender.
4. Stir before serving.