

# More Sauerkraut

## Baked Beans and Sauerkraut

SUBMITTED BY JOAN KINDBERG, JACKSON

- 2 (1 lb.) cans pork and beans
- 1 can kidney beans, drained, save juice
- 1 can butter beans, drained, save juice
- 1 lb. can sauerkraut, rinsed and drained, save juice
- 1 large onion, chopped
- 1 lb. bacon, diced
- 1 clove garlic
- ½ c. brown sugar
- ½ c. vinegar

Brown bacon, drain and reserve fat. Brown onions and garlic. To ⅔ cup bacon fat or ⅔ cup juices, add brown sugar and vinegar. Cook slowly until it begins to thicken. Add onions, bacon; drained beans and kraut. Save all juices to add while baking, if needed. Bake at 350° for 3 hours, or cook in slow cooker on low 4 to 6 hours. Longer cooking improves the flavor.

## German Sauerkraut Rolls

SUBMITTED BY JANNETTE JEFFORDS, HARTFORD

- 1½ large cans sauerkraut
- ¾ c. shortening or oil
- salt and pepper to taste
- 3 c. flour
- ½ tsp. salt
- 4 eggs
- ¼ c. water

Drain juice from kraut. In skillet heat oil or shortening; stir in kraut; add salt and pepper to taste. Fry about 20 minutes or until browned; cool. Mix flour and salt; add eggs and water. Knead until dough is smooth and elastic, like noodle dough. On floured board, roll to ¼-inch thick. Spread cooled kraut on top. Roll up like jelly roll. Slice crosswise, place cut pieces in frying pan. Cover with small amount of water. Cook over medium heat for one hour. Optional: For added flavor, place hot dogs or Polish sausage around dough.

**Watch TheBooster**  
for listings of future categories!

## Sauerkraut Hot Dish

SUBMITTED BY BETTY WOLFGRAM, WEST BEND

- 1½ lb. pork steak, cubed
- 1 medium onion, chopped
- 2 celery ribs, chopped
- 1 (16 oz.) can sauerkraut undrained
- 8 oz. noodles, cooked and drained
- 1 (10¾ oz.) can cream of mushroom soup
- 1 (4 oz.) mushrooms, drained
- salt and pepper to taste



In a large skillet, brown meat. Add onions and celery, cook until onion is transparent. Stir in sauerkraut, noodles, soup and mushrooms. Season with salt and pepper. Spoon into a greased 2 quart casserole. Cover and bake at 350° for 1½ hours or until meat is tender, stirring occasionally.

## Sweet 'n Sour Meatballs

SUBMITTED BY MICHELLE HUPFER, WEST BEND

- 2 lbs. ground beef (not ground round)
- 1 pkg. dry onion soup mix
- 1 c. crushed saltines
- 2 eggs
- SAUCE:
- 1 c. sauerkraut (drained, optional)
- 1 (16 oz.) can whole cranberries
- 1 bottle chili sauce
- 1 c. brown sugar
- 1 oz. water (omit if using juice from sauerkraut)

Mix beef, soup mix, eggs and saltines; form into meatballs and place in 9x13-inch pan. Mix sauce ingredients, simmer for 5 minutes and pour over meatballs. Cover and bake at 350° for 1½ hours. If desired, could be served over noodles. Freezes well. Note: This has been loved by anyone I've ever served it to—including my oldest daughter, who is very picky and normally doesn't like a lot of things. Go figure! This is awesome to anyone who likes sweet and sour in general.

## Sauerkraut Recipe

SUBMITTED BY EUNICE HECKENDORF, JACKSON

- 1 lb. sauerkraut
- ½ c. green pepper, cut fine
- 2 c. celery, cut fine
- 1 small onion, cut fine
- ½ c. sugar
- salt and pepper to taste

Drain sauerkraut and mix all ingredients and let stand in refrigerator for a few hours before serving. Keeps well.

## Reuben Meatloaf

SUBMITTED BY AUDREY WEILAND, WEST BEND

- 1 (11 oz.) can tomato bisque soup, divided
- 1 lb. ground chuck
- 1 (12 oz.) can corned beef, finely chopped
- 2½ c. soft bread crumbs
- 2 eggs, slightly beaten
- 2 Tbs. chopped parsley
- 1 large clove garlic, minced
- 1 (8 oz.) can sauerkraut, finely chopped and well-drained
- ½ tsp. caraway seed
- 1 c. shredded Swiss cheese
- 1 tsp. prepared horseradish
- 2 (2 oz.) slices Swiss cheese, cut in triangles

Mix thoroughly ¼ c. soup, ground beef, corned beef, bread crumbs, eggs, parsley and garlic. On waxed paper, pat meat firmly into 15x12-inch rectangle. In a small bowl, combine sauerkraut, caraway seed and shredded Swiss cheese; press into meat to within 1-inch of edge. With aid of waxed paper, roll meat tightly in jelly roll fashion, starting at short edge. Seal, using waxed paper. Place loaf, seam-side down in 12x8-inch pan. Bake 45 minutes at 350°. Spoon soup and horseradish over loaf and bake uncovered 15 minutes at 350°. Then add cheese slices and bake 5 minutes longer. Makes 8 servings.

Email recipes to: [ads@booster-ads.com](mailto:ads@booster-ads.com)

Don't forget to include the category, your name, address and phone number!

## Steak-and-Mushroom Reubens

SUBMITTED BY DEBBIE CULLEN, WEST BEND

- 1 Tbs. olive oil
- 3 tsp. coarsely ground pickling spice
- 1 (12 oz.) flank steak
- 12 large fresh shiitake mushrooms, stemmed
- 12 slices deli rye bread with seeds
- ¼ c. fat-free Thousand Island dressing
- 1½ c. drained sauerkraut from jar
- 6 oz. thinly sliced Gruyère cheese
- nonstick olive oil spray

Heat oil in large nonstick skillet over medium-high heat. Sprinkle 1½ tsp. pickling spice on each side of steak, then sprinkle both sides with salt and pepper. Add steak to skillet and cook to medium-rare, about 4 minutes per side. Transfer to cutting board. Add mushrooms to same skillet. Cover and cook until mushrooms are tender, turning occasionally, about 3 minutes. Transfer mushrooms to bowl. Thinly slice steak on diagonal. Arrange 6 bread slices on work surface. Spread with dressing. Layer each with steak, 2 mushroom caps, sauerkraut, and cheese. Top with remaining bread slices. Spray 2 large nonstick skillets with nonstick spray. Add sandwiches to skillets; place over medium heat. Cover and cook until bottoms are golden, about 3 minutes. Remove skillets from heat. Remove sandwiches. Spray skillets with nonstick spray. Turn sandwiches over into skillets. Cover and cook until bottoms are golden and cheese is melted, 2 to 3 minutes.

THESE RECIPES HAVE BEEN BROUGHT TO YOU BY

**Ries' Sausage Plus Spirits**

1435 W. Washington St, West Bend • 262-334-4355  
Monday-Saturday 9am-9pm • Sunday 9am-6pm



**Kewaskum Frozen Foods**

118 Forest Ave. 262-626-2181 • 1-800-660-2710  
Mon-Thurs 8am-5:30pm • Fri 8am-6pm • Sat 8am-1pm