

# Sauerkraut

## Reuben Chicken

SUBMITTED BY CAROL MEYER, HARTFORD

- 4 boneless, skinless chicken breasts
- 1 can sauerkraut, well drained
- sliced Swiss cheese, enough to cover
- 1000 Island dressing, to taste

Place chicken breasts in a 9x13-inch pan. Spread sauerkraut over top. Lay slices of Swiss cheese over top. Drizzle 1000 Island dressing over cheese. Bake at 325° for 1½ hours or until chicken is cooked through and cheese is melted.

## Kraut Salad

SUBMITTED BY NANCY KRUEPKE, JACKSON

- ½ c. sugar
- ½ c. corn oil
- ½ c. vinegar
- 1 large can sauerkraut, drained
- 1 c. diced celery
- 1 red onion, chopped
- ½ red pepper, chopped
- ½ green pepper, chopped

Boil together sugar, oil and vinegar. Mix everything together; let stand 12 hours or longer.

## Sauerkraut Chocolate Cake

SUBMITTED BY KRIS KLUEWER, HUSTISFORD

- 1 c. butter
- 3 eggs
- 1 tsp. vanilla
- 1½ c. sugar
- ½ c. cocoa
- 2½ c. flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 c. water
- 1 c. rinsed, drained sauerkraut, chopped finely

Grease and flour two 8-inch tins or 9x13-inch pan. Preheat oven to 350°. Cream butter well, beat in eggs and vanilla. Mix dry ingredients together and add alternately with water to egg mixture. Stir in sauerkraut. Turn into pans and bake 30 minutes. Frost with your favorite icing.

## Crazy Meatballs

SUBMITTED BY DONNA ZENISEK, COLGATE

- 1 package of precooked meatballs (approx. 60 small sized meatballs)
- 1 (8 oz.) can of sauerkraut, undrained
- 2 (16 oz.) cans of whole cranberries
- 1 small bottle of Sweet Baby Ray BBQ sauce, regular flavor
- ¾ c. brown sugar



Preheat oven to 350°. Place meatballs in a large baking dish or roaster. Mix remaining ingredients and pour over meatballs. Bake uncovered for 1-2 hours until sauce thickens and meatballs are heated through, stirring occasionally.

## Real German Sauerkraut

JUANITA HUNDT, HUSTISFORD

- 2 Tbs. oil\*
- 1 onion, quartered and sliced
- 1 large can sauerkraut, drained, RINSED, and drained again
- ½ to ¾ c. pork broth\*
- ⅓ c. brown sugar, or to taste
- ½ c. tomato juice

\*Note: I make this when I roast country style ribs, using some of the fat and juice that cooks out of the meat for the oil and broth. Saute the onion in the oil about 5 minutes. Add the sauerkraut and broth, sprinkle brown sugar over top, then pour tomato juice over. Simmer for 1 hour or until kraut is tender, stirring occasionally and adding more broth as needed.

## Pennsylvania Dutch Sandwiches

SUBMITTED BY MARITA KAEHLER, KEWASKUM

- 8 oz. Swiss or Cheddar cheese, julienned
- 8 oz. deli ham, julienned
- 1 (14 oz.) can sweet sauerkraut, drained
- 1 tsp. caraway seed (optional)
- 1 c. mayonnaise

Make sure cheese and ham juliennes are separated. Mix all ingredients together. Chill several hours before serving. Serve on rye or pumpernickel bread.

## Sauerkraut Casserole

BARB JOINER, HARTFORD

- 2 lbs. ground beef
- 4 stalks celery
- 2 chopped green peppers
- 2 chopped onions
- 1 qt. diced tomatoes
- 1 small can mushrooms
- 1 can sauerkraut
- 1 lb. noodles
- 1 tsp. salt
- 1 tsp. chili powder
- Grated cheese

Cook noodles. Brown meat, add celery, green peppers, and onions. Continue to brown. Combine all ingredients in a large casserole, or two smaller ones and freeze one. Sprinkle cheese on top, as desired. Bake at 350° for 1 hour. Serves 10 to 12.

## Sauerkraut Surprise Cake

SUBMITTED BY LUCILLE ZAUTCKE, HARTFORD

- ½ c. butter
- 1½ c. sugar
- 3 eggs
- 1 tsp. vanilla
- 2 c. flour
- 1 tsp. baking soda
- ¼ tsp. salt
- ½ c. cocoa
- 1 c. water
- 1 c. nuts
- 1 tsp. baking powder
- 8 oz. can sauerkraut, drained, rinsed and snipped

Cream butter and sugar. Add eggs, vanilla, then flour, baking powder, baking soda, salt and cocoa, alternating with water. Beat well. Add sauerkraut and nuts. Spread in 9x13-inch pan. Bake at 350° for 35 to 40 minutes. Cool. Frost with chocolate frosting or serve with whipped cream or ice cream.

## Polish Chop Suey

TRICIA FREDERICKS, WEST BEND

- 1 lb. pork cut in 1 inch cubes, seasoned lightly with salt and pepper
- 1 Tbs. canola/vegetable oil
- ½ packet onion soup mix
- 1 (14 to 15 oz) can of saurkraut, well drained
- 1 can of cream of mushroom soup
- 8 oz. cooked noodles (skinny kluski or wider egg noodles work best)

Brown pork in oil; add onion soup mix and enough water to simmer until pork is tender. Add sauerkraut and cook until kraut is not so crisp; add cream of mushroom soup and mix well. Simmer for 5-10 minutes, then add cooked noodles. Season with additional salt and pepper (to taste). Simmer until all flavors mix together, approximately 15 minutes.

## Sauerkraut Hot Dish

SUBMITTED BY MARY ANN KUSLER, WEST BEND

- 2 Tbs. butter
- 1 small onion, cut in small pieces
- 1 lb. ground beef
- 1 medium can sauerkraut
- 1 can cream of celery soup
- 1 can water
- ½ c. rice

Place butter in frying pan. Add onion; brown. Add ground beef, sauerkraut, soup, water and rice; mix well. Season to taste. Bake in casserole dish in slow oven for 1½ to 2 hours.

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