

Main Dishes

Pork

Pork and Sauerkraut

Every household in eastern Pennsylvania makes this ethnic recipe, especially for New Year's day. We love to eat it all year long served with applesauce and Pumpernickel bread.

2-1/2 to 3 lbs. pork tenderloin
or pork chops or country spare ribs.

1-1/2 cups water

1 (27 oz.) can sauerkraut

Mashed Potatoes



Bake pork in un-covered roasting pan for 2 to 3 hours or until golden brown.

Remove from oven, place pork on serving dish and keep warm.

Drain fat from roasting pan; stir in water. Scrape pan well to remove any browned meat and give an essence to the sauerkraut.

Add sauerkraut; return to oven and bake 1/2 hour, stirring occasionally.

Serve sauerkraut on top of the mashed potatoes, seasoned with fresh milled pepper. Add the sliced pork roast, or chops, or ribs.

Yield: 4 to 6 servings.

NOTE: This recipe can be doubled and serves a group of people very easily.