

This recipe needs to be proportioned for the size group you are preparing for

Yellow Potatoes (4) - 15 LB BAGS

½ tsp salt

½ onion

4 tbsp cider vinegar

4 tbsp oil

5-6 slices bacon

Cook and peel potatoes in AM (allow to cool)
Mix rest of ingredients and add to cut up potatoes.

German Style Sauerkraut

7 - 98 ounce cans sauerkraut (double rinsed)

2 - lbs. bacon cut up

3 - large onions chopped

6 - Apples (4 red & 2 green) cored and diced

Pickling spice

Directions;

Brown the bacon, onion, & apple.

Add Sauerkraut and mix well.

Add pickling spice (tied in coffee filter on top of Kraut for easy removal)
and let simmer on low heat for 60 to 90 minutes.