

GERMAN BRATWURST WITH SAUERKRAUT

32 oz. sauerkraut

1 sm. onion, chopped

1 tart apple, peeled and finely chopped

5 slices bacon, fried and crumbled

10 bratwurst

1-2 c. milk

4 tbsp. butter

Heat sauerkraut in double boiler. Mix onion and apple with sauerkraut. Combine bacon and bacon drippings with sauerkraut mixture. Cover and cook for one hour. Meanwhile, soak bratwurst in milk for 30 minutes. Melt butter in frying pan. Add bratwurst and fry slowly until well heated. Serve bratwurst on top of sauerkraut. Yields 5 servings