

Savoury Sausage and Sauerkraut

The Cooks Next Door

2 Tb. butter

1 medium onion, chopped

¼ c. green peppers, chopped

1 lg. apple, peeled, cored, & chopped

2 Tb. brown sugar

½ tsp. caraway seeds

3 red potatoes, cleaned & diced

1 ½ c. sauerkraut, drained, rinsed, & packed

1-2 lb. smoke sausage (kielbasa), cut in 3-inch pieces

Melt butter in saucepan. Add onion and green pepper. Cook until tender. Add apple, brown sugar, caraway seeds, potatoes, and sauerkraut. Mix well. Place sausage on top of sauerkraut mixture. Cover. Cook over medium-low heat for 40 minutes.