

New Year's Pork and Sauerkraut

- 4 lbs pork roast (chops or ribs can be used too)
- 16 oz sauerkraut, rinsed and drained
- 1 onion, chopped
- 1 apple, peeled, cored, and chopped
- 4 garlic cloves, chopped (divided)
- ½-1 cup brown sugar (to taste)
- Salt
- Pepper

Combine sauerkraut, onion, half the garlic, apples, brown sugar, salt, and pepper. Lay in bottom of either 9x13 pan or crock-pot. I usually spray the pan or use an oven bag or crock-pot liner to make cleanup easy.

Make a well in the middle of the sauerkraut and place roast in pan. Season roast with salt and pepper. Sprinkle roast with other half of garlic and I like to sprinkle a little of the brown sugar on top too.

Bake covered in 350 oven for about 3 hours or in crock-pot on low for 8 hours. If making in the oven, remove cover last half hour or just broil for a few minutes to brown.