

Pork (or Brats) and Sauerkraut Platter

Serves 4-6

What you need:

- 4-6 pork chops (or brats)
- 2 cans sauerkraut, drained
- 3 Tbsp. brown sugar
- 1 large onion, chopped
- 4 large potatoes, quartered
- 1 can cream of chicken soup



All you do:

1. Brown chops or brats, season with salt and pepper. Remove meat and drain fat away.
2. Add sauerkraut, brown sugar and onion to pan. Heat 5 minutes.
3. Put sauerkraut in a large, shallow baking dish and arrange meat and potatoes on top. Spoon soup over all. Cover and bake at 325 degrees for 1 hour and 15 minutes.