

# SAUERKRAUT WITH APPLE AND CARAWAY



Serves 8

## Ingredients

2 lbs sauerkraut, rinsed and drained  
2 granny smith apples, cored, peeled and chopped  
3/4 cup dry white wine  
1 cup chicken broth  
3 Tbs brown sugar, packed  
3/4 tsp caraway seed

## Directions

1. In a large heavy saucepan combine the sauerkraut, the apples, the wine, the broth, the brown sugar, and the caraway seeds and simmer the mixture, covered, stirring occasionally, for 1 hour.
2. The sauerkraut may be made 1 day in advance, kept covered and chilled, and reheated.