



Sunday's with Grammie Pork and Sauerkraut

Ingredients

- 3-4 pounds pork loin
- 4 tablespoons butter/canola oil blend
- 1-2 tablespoons Bouquet Garni spice blend
- Salt
- Pepper
- 2 pound bad sauerkraut
- 1 large red delicious apple
- 1 medium white onion

Directions

1. Preheat oven to 350 degrees.
2. Drain the sauerkraut and rinse and re-drain 3 times.
3. Melt 2 tablespoons of the butter in a large skillet over medium heat.
4. Peel and core the apple and slice into about 16 slices. Place in the skillet.
5. Peel and thinly slice the onion and add it to the apple. Sauté until the onion is translucent. Add the sauerkraut and mix well.
6. Pour into 9x13 baking dish.
7. Cover both sides of the pork loin with the spice blend, salt and pepper. In the same skillet, put the remaining 2 tablespoons of butter. Brown both sides of the pork loin over medium heat.
8. Make a hole in the center of the sauerkraut and place the pork on top. Add about ½ inch of water to the skillet and stir to catch any spices or browned meat. Pour over the sauerkraut. Cover tightly with foil and bake for about 2 hours.

Serve with mashed potatoes, a green vegetable and those pretty red cinnamon apple rings and you'll feel like you're back and Grammie's house.