

# Pork Chops with Sauerkraut

## Ingredients

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2 Bacon Slices  
4 Pork Chops (thick)  
1 Onion (sliced)  
1 lb Sauerkraut (rinsed, drained)  
1 T Caraway Seeds  
1 Apple (chopped)  
1 t Ground Black Pepper  
1 c Beer  
0 ds Salt  
1 T Olive Oil

## Instructions

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1. In a heavy skillet, fry the bacon on medium heat until golden. Remove and drain on paper towels then chop.

2. Turn the heat on high. Season chops with salt and pepper. Brown the chops on both sides in the bacon fat then remove.

3. Turn the heat down to medium, add oil, the onion, sauerkraut, apple, bacon, caraway seeds, and pepper. Saute for 5 minutes.

4. Add the beer, bring to boil, turn down heat to low. Add chops nested underneath sauerkraut. Simmer gently for 25 minutes, or until the pork chops are cooked.