

SAUSAGE & SAUERKRAUT SUPPER

From the kitchen of: **ROGER SCHMIT**

Preparation time: **8-10 hours**

Number of servings: **4**

INGREDIENTS

- 2 cups carrot chunks
- 2 cups red potatoes
- 2 cans (14 oz) Bavarian sauerkraut
- 1 1/2 lbs fresh bratwurst or italian sausage or Johnsonville "Hot" (skip the browning step below) cut into 3" pieces
- 1 medium onion thinly sliced
- 1 (10 oz) can chicken broth
- 1/4 tsp. pepper



INSTRUCTIONS

In 5 quart crockpot, layer potatoes, carrots and sauerkraut.

In a skillet, brown the sausage and transfer to the crockpot.

Brown the onions if you like, I just throw them in the cooker.

Mix pepper and chicken broth and pour over the top.

Cover and cook on low for 8 - 10 hours or until the vegetables are tender and the sausage is no longer pink.