

Opa's Smoked Peppered bacon with Sauerkraut and Apples:

Ingredients:

¼ lbs Opa's Smoked Peppered Bacon
1 Jar Opa's German Sauerkraut (drained)
2 tart apples (peeled, cored, chopped/diced)
1 onion (diced)
2 cloves garlic (minced)
1 teaspoon ground caraway seed
3 cups apple juice
¼ cup white wine vinegar

Instructions:

- 1) Put Opa's Smoked Peppered Bacon in a large, high sided pan with a lid over medium heat
- 2) Cook for about 5 minutes or until most of the fat has been rendered out, turning as you cook
- 3) Drain all but about a tablespoon of fat from the pan
- 4) Set aside to cool on a paper towel lined plate
- 5) Roughly chop back once cooled
- 6) Add apples, onion, garlic, caraway and decrease heat to low
- 7) Cover partially with lid and cook (stirring occasionally) until onion is tender (about 10 minutes)
- 8) Remove the lid, add apple juice and vinegar, increase heat to high
- 9) Bring to a boil
- 10) Cook until liquid is reduced to a thick syrupy consistency (can start as early as 5 min)
- 11) Reduce heat to low
- 12) Add Opa's German Sauerkraut (drained), Opa's Smoked Peppered Bacon (rough chopped)
- 13) Cover and cook for 10 minutes, or until sauerkraut is heated through and tender
- 14) Season to taste with salt and black pepper