

Sauerkraut with pork roast
for New Years Day or any other day

Buy two or three plastic bags (not cans) of sauerkraut
One medium pork roast
1-2 packages Kielbasa
1 pkg hot dogs
onion
beer (optional)

Put drained sauerkraut in big roast pan. Add just a little liquid, I use beer but a little water is fine as well. Place pork roast in middle (it will be partially submerged). Season with a little salt and pepper. Add some chopped onion in with the kraut. Cover with foil and roast a couple hours (time will really depend on size of roast) at 350. When roast 90% cooked, remove foil and add kielbasa and hot dogs around the roast. Cook another 30 minutes, more or less, till kielbase and hot dogs and pretty and browned. Makes a nice presentation.

Have to serve with mashed potatoes. It don't get no better than this. I like corn bread with this.