Sauerkraut and Kielbasa

Bacon

Onion small

1 bag of Kraut

1 TBS Brown Sugar (for 1 bag or can of Kraut)

¼ c. Soy Sauce

1/8 c. Garlic Sauce

1/8 tsp. pepper

Fry bacon and onions until brown

Add Bacon, Sugar, Soy Sauce, and Garlic and mix

Then add to Sauerkraut in a Bowl/Pan and Mix

Lay sauerkraut mixture in baking dish then Kielbasa and then Kraut.

Bake 1 ½ -- 2 hours at 350 degrees.

Use Smoke Sausage

Notes:

For Club meetings, we use turkey kielbasa (not smoked) and turkey bacon.

We use low sodium soy sauce.

For 40 people (to use on a sandwich) triple the recipe.