



Slow Cooker Pork & Sauerkraut

A traditional PA Dutch meal, often served on New Year's. However, this meal is so simple and so delicious that we think it can be enjoyed anytime of the year!

Ingredients

- 3 lb pork roast
- 2 27oz cans sauerkraut
- Salt and pepper, to taste



Directions

1. Season roast with salt and pepper to your liking. Place in the bottom of the slow cooker. Pour sauerkraut on top of roast.
2. Cook on low for 12 hours.
3. After cooking, you can separate the sauerkraut from the pork, or you can shred the pork and serve it together with the sauerkraut over mashed potatoes.



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