



Recipes

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House-Made Sauerkraut

Prep Time: 15 Minutes

Cooking Time: 45 Minutes

Serves 12

Ingredients:

3/4 Tbsp. Canola Oil
6 oz. Onions , thinly sliced , divided
7.5 oz. Green Cabbage , thinly sliced
7.5 oz. Purple Cabbage , thinly sliced
1 1/8 cups Apple Cider Vinegar , divided
3/8 cup Apple Cider , divided
3 Tbsp. Water , divided
3/4 Tbsp. Kosher Salt , divided
1 1/2 tsp. Caraway Seeds , divided
1 1/2 tsp. Black Mustard Seed , divided

Directions:

1. This recipe makes two separate batches of sauerkraut (green and purple) and combines them for service. If made together, the purple color will bleed into the green.
2. In two medium sauce pans, over medium heat, add oil. Heat oil and add onions. Sauté onions until translucent. Add cabbage, cider, vinegar, water, salt, caraway and mustard seeds. Mix well to combine. Bring to a boil. Reduce heat, cover, and simmer for 30-45 minutes.
3. Once cooked, cool sauerkraut, drain liquid, and combine for service. Reserve refrigerated.