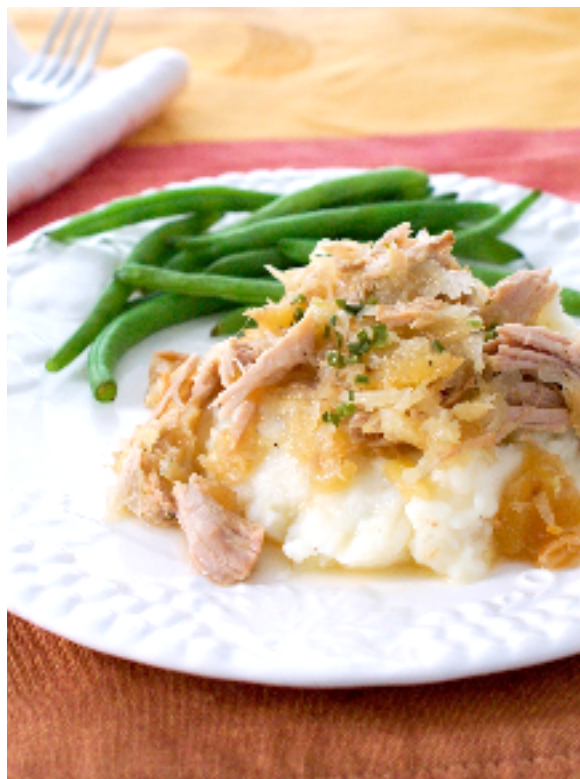


PORK, APPLES, and SAUERKRAUT RECIPE

Ingredients

Ingredients

- 2 Tablespoons butter
- 1 (2-3 lb.) pork loin or roast
- 1 Tablespoon (Tbsp) Cherchies® Garlic Seasoning
- 1/2 teaspoon (tsp.) pepper
- 2 Tablespoons (Tbsp) Cherchies® Champagne Mustard
- 1 (32 oz.) package/ container sauerkraut
- 1 medium sweet onion, sliced
- 3 medium apples (we have tested with Granny Smith and Honey Crisp apples), peeled and sliced
- 1 Tablespoon (Tbsp) Worcestershire Sauce
- ** 1/2 cup water or apple cider (we tested with leftover champagne)
- Prepared mashed potatoes or rice (optiona)



Preparation

1. Season all sides of the pork with Cherchies® Garlic Seasoning and pepper and set aside.
2. Melt the butter in a large skillet on low, and add the onions, seasoning with a little more Garlic Seasoning, and cook until translucent.
3. Remove the onions from the pan and add to the slow cooker.
4. Next turn the heat to medium high and sear the pork on all sides, turning after a couple of minutes. Turn off heat.
5. Place the pork on top of the onions. Spread the pork evenly with Cherchies® Champagne Mustard.
6. Place the apples on top of of the pork, followed by the sauerkraut, Worcestershire Sauce, and water (**See above).
7. Cover and cook on low for 6-8 hours or on high for 4-5 hours, or until the pork is tender and pulls apart easily. Serve over mashed potatoes and with our Cranberry Spinach Salad Recipe for a complete meal.

Enjoy!