

## **Mrs. Illg's Sauerkraut**

### Ingredients

- 2 tbs. shortening
- 1 medium onion
- 1 32 oz. bag sauerkraut
- 1 28 oz. can sauerkraut
- 1 tsp. sugar
- 1 tsp. caraway seed(opt.)
- 1 chicken bouillon cube
- 12 juniper berries
- 1 medium apple
- 1 cup water or white wine
- 2 large pig's knuckles

### Directions

1. In a large dutch oven, sauté onions in shortening until translucent.
2. Add sauerkraut, sugar, caraway seed, bouillon cube, juniper berries, and apple. Stir well and simmer over medium heat for 10 minutes.
3. Add the water or white wine and bring to a boil. Add the pig's knuckles, cover and let simmer for 1 1/2 to 2 hours, until knuckles are fork tender.
4. Remove knuckles and serve.