

Tim Farmer's Country Kitchen

ROLLED PORK WITH SAUERKRAUT

Salt

Pepper

Garlic Powder

*¾ cup breadcrumbs + more
as needed*

1 egg

Dash Worcestershire sauce

2 pounds ground pork

½ onion, chopped

*1 small sweet pepper,
chopped*



Mix together all ingredients until combined. Spread out wax paper and form pork into flat rectangle.

½ quart sauerkraut

Dash sugar

Dash caraway seed

½ onion, thin strips

½ apple chopped

1 tablespoon pimentos

Mix together sauerkraut mixture and spread over pork until covered. Roll up and seal ends. Place in dutch oven or pan and bake 350 degrees for 1 ½ hours or until cooked through. Top with cheese if desired and warm until melted. Slice and serve.

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