

YINZER YUMS OF YESTERYEAR

PORK & SAUERKRAUT

INGREDIENTS

- 1 5 lb. pork shoulder (butt)
- 2 lb. sauerkraut
- 2 large sweet onions, sliced thin
- 3 apples, sliced thin
- 2 Tbsp. caraway seeds
- Salt and pepper to taste
- Pork seasoning (Traeger brand or whatever you like) to coat your meat
- ¼ cup brown sugar

PREPARATION

Prepare your pork shoulder with a dry rub of pork seasoning and brown sugar. Place in a disposable aluminum roasting pan uncovered. Smoke at 275 degrees for 6-7 hours or until the internal temperature surpasses 160 degrees.

Pull from heat and allow to cool. Gently pull the meat apart with two forks. Set aside ¼ cup of liquid/fat.

Pour ¼ cup of leftover pork fat into your dutch oven on the stovetop. Toss in onions and apple slices. Cook for about 5-6 minutes on medium until they begin to soften. Add pork, sauerkraut, and spices. Cover and cook on low for around 1 hour until the flavors combine nicely.



ORIGINAL RECIPE - PA DUTCH LEGEND. SMOKED RECIPE STACY ROUNDS 2024