



Noreen's Kitchen

Oktoberfest Supper Bake

Ingredients

2 pounds Smoked Sausage	2 or three seasonal apples, sliced
2 large baking potatoes, cut in chunks	1 bottle hard cider or 2 cups apple cider
4 cups sauerkraut	1/4 teaspoon celery seed
2 medium onions, cut in wedges	1/2 teaspoon cracked black pepper
4 large carrots cut in chunks	1/2 teaspoon poultry seasoning

Step by Step Instructions

Pre heat oven to 325 degrees.

Cut smoke sausage into chunks.

Place sauerkraut into a baking dish large enough to accommodate all of the ingredients.

Add all the seasonings to the sauerkraut and stir through.

Arrange potatoes, carrots and onion around the sauerkraut.

Place apples and sausage on top of the sauerkraut evenly.

Pour cider over everything.

Cover with parchment and foil and seal well.

Bake for 3 to 3 1/2 hours or until potatoes and carrots are easily pierced with a fork and tender.

Remove from oven and allow to cool for 10 minutes before serving.

****NOTE**** You can sub out the cider for chicken stock, apple juice or water or any combination thereof.

You can also cook this in the crock pot, throw everything in and put the lid on. Set to low for 6 to 8 hours or until done!

Enjoy!