

Sausage and Sauerkraut



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2 (14 ounce) packages smoked turkey sausage
1 (32 ounce) package sauerkraut
3 cups water

Cut each sausage link into thirds. In a Dutch oven, combine sausage, sauerkraut, and water. Bring to a low boil. Cover and reduce heat to medium-low for 30 minutes. Reduce heat to low and cook an additional 1 hour, stirring occasionally.

To serve, ladle sauerkraut and juices over sausage and mashed potatoes.

Serves 6 to 8

Cook's Note: Substitute Polska Kielbasa for the smoked turkey sausage.