



Slow Cooker Pork and Sauerkraut with Apples



Prep
10 m

Cook
4 h 5 m

Ready In
4 h 15 m

Recipe By: Katie

"The apple and onion together work magic on this classic dish. This is traditionally served on New Year's Day in Central Pennsylvania. It is customarily served with mashed potatoes. The sauerkraut mixture tops the mashed potatoes like a gravy. Surprisingly good."

Ingredients

6 thick-cut pork chops	water to cover
4 tart apples, peeled and sliced	1 quart sauerkraut
1 large onion, sliced	1/2 teaspoon fennel seed, or to taste

Directions

- 1 Heat a large skillet over medium-high heat. Brown pork chops in hot skillet, 2 to 3 minutes per side. Drain.
- 2 Arrange apples and onion in the bottom of a slow cooker; top with browned pork chops. Pour in enough water to cover bottom of the slow cooker crock.
- 3 Cook on High for 3 hours (or on Low for 6 hours). Add sauerkraut and fennel seed to pork chop mixture. Cook for 1 more hour.