

Kielbasa with sauerkraut and apples

Description: I discovered this dish when we lived in Chicago. A friend showed me how her family always prepared smoked kielbasa. 1972 I changed it a little and it is a frequent dish on our table.

Ingredients:

1. One large package of beef or pork kielbasa
2. One large onion
3. 2 green apples
4. 1 lg. jar of Sauerkraut (Drained and rinsed)
5. ½ fresh fennel bulbs or 1 tlb. Fennel seed.
6. Pepper optional
7. 2 tlbs. oil

Directions:

In large skillet, brown kielbasa pieces. (Cut kielbasa into about 1" diagonally)
Slice onion into slivers and brown with kielbasa.
Slice peeled apples into crescents and add to onion in pan. Stir.
Add sliced fennel pieces into pan with kielbasa. (Optional) or add fennel seed.
Stir 'til heated through and add rinsed sauerkraut.
Simmer for 1 hour.

Number of servings: 4-6

Preparation time: 1 ½ hours

Serve with hoagie rolls and spicy mustard; with skillet potatoes on the side.