

Sauerkraut

2 tablespoons butter or margarine
3 tablespoons chopped onion
2 cans (1 lb size) sauerkraut, drained
2 cups pared, sliced tart cooking apples
1 can (10.5 oz) condensed beef broth, undiluted
2 tablespoons cider vinegar
1 tablespoon flour
1/2 cup grated raw potato
1 teaspoon caraway seed

1) In hot butter in large skillet, sauté onion until golden--about 3 minutes. Add sauerkraut, apples, beef broth and vinegar. Simmer, uncovered 15 minutes
2) Mix flour with 2 tablespoons water until smooth
3) Stir into sauerkraut, along with potato and caraway seed. Cook over medium heat, stirring 5 minutes or until slightly thickened.