

## Grandpa Louis Gallant's Thanksgiving Sauerkraut

Note: Like most of Grandpa Louis' recipes, this is a very flexible approach to the traditional mid-Atlantic Thanksgiving side dish. Feel free to add more or less of anything to your taste. But we do recommend using fresh packed sauerkraut rather than canned.

Proportions are for a quart of sauerkraut which will serve 8 generously.

### **Ingredients:**

2 tablespoons of fresh squeezed lemon juice

3 – 4 tablespoons of tomato paste

4 – 5 tablespoons of brown sugar

1 quart of fresh packed sauerkraut

1 turkey neck or leg (optional – not necessary if you are having a vegetarian meal)

### **Simple Steps:**

1. Mix the first three ingredients making sure that the sugar is well mixed with the tomato paste and lemon juice. Add more sugar to taste.
2. Mix the tomato mixture with sauerkraut.
3. Add the turkey neck, covered with sauerkraut.
4. Bake covered in an oven-proof dish at 375° for 1 hour or until the turkey neck is cooked.

**Note:** If you are cooking other things that need a different temperature, just modify the recipe...cook for a longer time at a lower temperature. It is nearly impossible to overcook this delicious side dish. Many experts promoted the benefits of sauerkraut in aiding digestion...that is especially welcomed on the Thanksgiving table.