

Tim Farmer's Country Kitchen

HAM HOCK & SAUERKRAUT

*1 jar sauerkraut
½ onion sliced thin
Sprinkle of caraway seed
Apple slices (optional)
1 ½ beers
3 ham hocks*



Pour sauerkraut in bottom of pot. Add onion and caraway seeds (and apples if desired). Add in ham hocks on top. Pour ½ of beer over top and place in 300-325 degree oven for 2 ½-3 hours. Continue pouring rest of beer over top of ham hocks throughout process to keep everything from drying up. After done cooking, remove ham from hock and serve with sauerkraut. (Can add boiled/peeled potatoes for side, as seen in picture)

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