Roast Pork with Applekraut

Ingredients

- 1 pork roast (2 1/2 to 3 pounds)
- 2 tsp garlic salt
- 2 tsp paprika
- 1/2 cup butter or margarine
- 4 medium cooking apples, cored and sliced in rings
- 4 cups drained sauerkraut (about two 1-pound cans)
- 1/2 cup packed light brown sugar
- 1 tsp cinnamon
- 1/4 tsp salt
- Dash nutmeg

Instructions

1. Sprinkle meat with garlic salt and paprika.
2. Place meat on a rack in an open roasting pan.
3. Roast in a 325-degree oven for 1 1/2 to 2 hours or until meat thermometer reaches 170 degrees.
4. Remove from oven and let stand 15 minutes for easier carving; remove strings if rolled roast.
5. Meanwhile, melt butter in a large skillet. Add apple rings, a few at a time, and cook until well browned.
6. Stir in sauerkraut, brown sugar, cinnamon, salt and nutmeg; cover and cook over low heat 30 minutes, stirring occasionally.
7. Serve kraut mixture with sliced roast pork. Yields 6 to 8 servings.

ROAST PORK WITH APPLEKRAUT

- 1 pork roast (2½ to 3 pounds)
- 2 teaspoons garlic salt
- 2 teaspoon paprika
- ½ cup butter or margarine
- 4 medium cooking apples, cored and sliced in rings
- 4 cups drained sauerkraut (about two 1-pound cans)
- ½ cup packed light brown sugar
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- Dash nutmeg

Sprinkle meat with garlic salt and paprika. Place meat on a rack in an open roasting pan. Roast in a 325-degree oven for 1½ to 2 hours or until meat thermometer reaches 170 degrees. Remove from oven and let stand 15 minutes for easier carving; remove strings if rolled roast.

Meanwhile, melt butter in a large skillet. Add apple rings, a few at a time, and cook until well browned. Stir in sauerkraut, brown sugar, cinnamon, salt and nutmeg; cover and cook over low heat 30 minutes, stirring occasionally. Serve kraut mixture with sliced roast pork. Yields 6 to 8 servings.

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