

# BACON BEER KRAUT



compliments of Chef Michael Tollis

*This beer kraut is excellent on kielbasa, bratwurst, corned beef, pastrami or pork.*

Heat 2 oz vegetable oil in a medium sauce pan, and cook 3 oz. diced bacon.

Add:

- 24 oz canned sauerkraut
- 4 oz brown sugar
- a pinch of salt, black pepper and cumin

Finally, add 8 oz of your favorite local lager. Let simmer for 15-20 minute until done, leaving plenty of time to enjoy the rest of that beer.



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BEER AND GRILL