

Check out [www.justlikeoma.com](http://www.justlikeoma.com) for more German recipes



## Baked Pork Chop Recipe with Sauerkraut

### Ingredients:

- 6 slices bacon, diced
- 2 Tbsp oil
- 4 pork chops, 1 inch thick
- 1 large onion, sliced
- 1 - 2 apples, peeled and coarsely chopped (optional)
- 28 oz canned sauerkraut, drained
- 1 Tbsp brown sugar (optional)
- ½ tsp dry mustard (optional)
- ½ - 1 tsp caraway seeds (optional)
- ¼ tsp pepper
- ¼ cup water

### Instructions:

1. Preheat the oven to 350° F.
2. Meanwhile, put diced bacon into a cold saucepan. Bring heat up to high and cook bacon till is nicely browned and fat has been rendered out. Remove browned bacon to a large bowl.
3. Brown pork chops in bacon fat in saucepan. Add oil if needed. Remove once browned.
4. Add onions to saucepan and cook until nicely caramelized. Remove the onions to a separate bowl.
5. Add the chopped apples to the saucepan and briefly cook.
6. Add the drained sauerkraut to the bacon bits in the bowl. Add the apples and the remaining ingredients. Mix well. Put into a casserole dish.
7. Place the browned pork chops on top of the sauerkraut mixture.
8. Divide caramelized onions on top of the chops.
9. Cover and bake for about 45 minutes. Remove cover and continue baking for 15 minutes.
10. Serves 4.

<http://www.quick-german-recipes.com/baked-pork-chop-recipe.html>