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Oma's German Sauerkraut Casserole

Ingredients:

- 2 cups cubed cooked ham
- 1 medium onion, chopped
- 3 Tbsp butter or oil
- 1 tsp paprika
- 2 lb potatoes, cooked and sliced
- 28-oz can drained sauerkraut
- salt and pepper
- 2 eggs
- 4 Tbsp milk
- approx. 2 cups grated cheese (any kind, such as cheddar, Emmental, Swiss, etc.)

Instructions:

1. Preheat the oven to 350° F.
2. Fry ham and onion in butter/oil until onion is translucent. Add sauerkraut and paprika and mix well.
3. Arrange half of the potatoes on the bottom of a greased 9 x 13 inch casserole dish. Season with salt and pepper on top of potatoes.
4. Spread the ham/sauerkraut mixture on top. Cover with the remaining potatoes. Season with salt and pepper on top of potatoes.
5. Beat eggs and milk. Pour over potatoes. Sprinkle with grated cheese.
6. Bake for about 25 - 30 minutes or until cheese is bubbly.
7. Serves 4 - 6.