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## Oma's Pork Hocks and Sauerkraut

### Ingredients:

- 4 meaty pork hocks
- 2 large onions, quartered
- 2 bay leaves
- 12 peppercorns, slightly crushed
- 1½ Tbsp sugar
- 28 oz can sauerkraut, drained
- 1 tsp caraway seeds

### Instructions:

1. Add pork hocks, onion, bay leaf, peppercorns and sugar to a large pot.
2. Cover with hot water and bring to simmer.
3. Cover and simmer for about 2 hours.
4. Drain off most of the cooking liquid. Add sauerkraut and caraway seeds.
5. Simmer for another half hour.
6. Serves 4