

# Sauerkraut Hans

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**Category:** Casserole

**Servings:** 4

**Rating:** 10

**Source:** Gourmet Sour Cream Cookery

**Description:**

Very good to serve with schnitzel or chicken apple sausages and Albert's potato salad.

I usually pour off most of the bacon fat and saute the onion in olive oil.

**Ingredients:**

lbrown sugar	to taste
lsour cream	1/2 cup
lstewed tomatoes	1 1/2 cups
lsauerkraut	1 16oz can drained & rinsed
lonion	1 medium, sliced thin
lbacon	2 strips

**Instructions:**

Cook bacon over medium heat till crisp. Drain on paper towel. In remaining bacon fat, over low heat, cook onion till soft. Add sauerkraut and tomatoes. Simmer, covered, for 1/2 hour. Pour into casserole, stir in sour cream and brown sugar to taste, top with crumbled bacon and bake, uncovered, at 350° for 1/2 hour.