

SAUERKRAUT & RIBS
—(Mrs. Zelma Basha Salmeri)

- 2 #2½ cans Sauerkraut
- 1 lg. Potato—grated
- 2 slabs Spareribs
- 1 8-oz. can Sauerkraut Juice
- Salt & Pepper

FOR RIBS:

Cut in 2 and 3 rib pieces. Remove all excess fat. Salt and pepper meat. Place all except 2 ribs, on rack in baking pan (so fat will drain as ribs cook.) Bake at 350 degrees for 2½ hrs., turning often.

FOR KRAUT:

Place kraut in pot with potato and the 2 uncooked ribs. Cook on a low heat for an hour. If the sauerkraut should get too dry, add a little juice mixed with water.

Serve kraut and ribs with mashed potatoes.