

## **German Sauerkraut Casserole with Bacon and Brown Sugar**

From gbskitchen.com

Serves 12

### **Ingredients**

1 quart fresh sauerkraut (do not drain)  
1 cup onion diced  
1 15 ounce can petite diced tomatoes, drained  
1/2 pound bacon, cooked crisp (reserve 2-3 Tbsp drippings)  
1/2 cup sugar  
1/2 cup brown sugar

### **Instructions**

Saute onion in bacon drippings until transparent. Combine all ingredients in a shallow casserole dish. (You want some of the liquid to evaporate.) Bake at 350 degrees for one hour.

**Beth's notes:** I reduced the sugar by half, using 1/4 cup of both brown and granulated sugar.