



INGREDIENTS

- 32 oz sauerkraut, undrained
- 1½ Tbs sugar
- 12 oz Yuengling® Lord Chesterfield Ale
- 3½ lbs pork shoulder or pork butt
- ½ tsp kosher or sea salt
- ¼ tsp garlic powder
- ¼ tsp white pepper
- Paprika, to taste

Page 1

DIRECTIONS

Yuengling ALE SLOW COOKER PORK & SAUERKRAUT

1. Place sauerkraut in slow cooker. Sprinkle sugar evenly over kraut; pour Yuengling® Lord Chesterfield Ale over all.
2. Place pork, fat side up, on top of sauerkraut mixture. Sprinkle evenly with remaining ingredients. Cover; cook on high 6 hours.
3. Remove pork to serving platter; slice. Remove sauerkraut with slotted

spoon; arrange around pork. Spoon about ½ to ¾ cup cooking liquid over kraut, if desired.

Page 2

