

From the Kitchen of Sheryl Yuengling



Black & Tan Pork and Sauerkraut

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| 4 lb. boneless pork loin | 2 – 32 oz packages of sauerkraut |
| 12 oz Yuengling Black & Tan | 2 tsp. caraway seed |
| 2 Tbsp vegetable oil | 2 Tbsp light brown sugar |
| 2 Honeycrisp apples, peeled and chopped | Salt |
| 1 yellow onion, chopped | Pepper |

Preheat oven to 350° F.

In a large Dutch oven, heat the oil over medium-high heat. Season the pork with salt and pepper and sear on all sides – approximately 4 minutes per side. Remove the pork and set aside.

Lower the heat to medium, add the onions and apple and cook until they start to soften, stirring often. Add the beer and scrape up any bits from the bottom. Add the sauerkraut (including the liquid), caraway seed, brown sugar, salt, and pepper. Stir to combine and place the pork back into the pot.

Cover and cook in the oven for 2 – 2 ½ hours or until the pork pulls apart easily.

Serve over mashed potatoes.

Yuengling
BLACK
★&TAN★

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