

Sauerkraut and Ribs

Unit: 8qt Roaster

4-5 Pounds of pork spare ribs

1 - Cup of white wine (Chardonnay is good)

1 - Medium Onion (cut on #2 blade)

3 - 16 oz jars of sauerkraut

First, cut the ribs from the slab into individual ribs. Combine all of the ingredients into a large unit (8qt). Seal the lid and turn on medium heat until the valve signals. Reduce to just above low heat and cook for 2 hours or until tender.