

Editor's note: This recipe is slightly incomplete, as I don't have exact ingredient amounts for some of these. But I compiled this alongside the first three recipes, and I think I've kept it hidden away for too long. It's pretty easy to just wing it. So, here it is! I might update this later with the missing ingredient amounts though.

Katy Richard's

Ribs and Sauerkraut

Ingredients:

- Pork ribs
- Tony Chachere's cajun seasoning or equivalent
- poultry seasoning
- olive oil
- 2 large onions, chopped
- 2 cloves garlic, to squeeze
- 2 apples, diced
- ¾ tsp. caraway seeds
- 2 tsp. Lea & Perrins
- sugar
- 2 bay leaves
- chicken broth

Editor's note: you'll want to use a skillet with tall enough sides to boil liquid in.

Directions:

1. Season ribs with cajun seasoning and poultry seasoning. Brown in a little olive oil, remove from pan and set aside.
2. Drain thoroughly and squeeze sauerkraut, set aside.
3. Add chopped onions, diced apples, and squeezed garlic to pan and sauté on medium heat until soft. Add a little olive oil if needed.
4. Add caraway seeds, Lea & Perrins, a good pinch of sugar, and bay leaves.
5. Stir in the sauerkraut and mix well. Nestle the ribs back in the pan, pushing into the sauerkraut.
6. Add enough chicken broth to bring to top of meat.
7. Bring to boil, then turn fire to low and simmer for 1-2 hours until meat is tender. If pan gets dry, add more broth and stir a bit.
8. Adjust seasonings and serve with mashed potatoes.