

Tim Farmer's Country Kitchen

SAUERKRAUT

Shredded cabbage
Quart mason jars
1 teaspoon Canning Salt
Boiling water

Sterilize jars and lids. Add canning salt and stuff jar full to brim of shredded cabbage. Insert sharp knife into jar to make room for boiling water.

Fill to top with boiling water, remove knife and close lids. Place in dark area on paper (some water will boil out). Store in dark place for 6 weeks.



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