

Heritage Recipes

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Oma's German Style Spare Ribs

From Alan

Here is one of the most easiest and delicious recipes you can't imagine. I learned this and many German recipes from my German Oma, God rest her sole.

Oma's German Style Spare Ribs

Any spare rib cut will work.

Get 2-3 packages of sauerkraut (in the bag)

In a large pot, layer one package of sauerkraut on the bottom. Then layer the ribs on top of the sauerkraut. Then add the remaining sauerkraut on top of the ribs. Fill pot with water to about 2" to the top. Bring to a boil uncovered. When boiling, cover and lower heat to low and cook for an 1-1/2.

That's it!! DON'T add any salt, pepper or any seasoning. When done, drain water completely.

You will surprised the flavor the ribs will have from the sauerkraut.

At this cooking time, the meat will be falling off the bone. If you like the ribs with a little more bite, cut cooking time to 1 hour but I highly suggest cooking it this way first. How easy does this get. Enjoy, we all do.

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