Octoberfest Ribs

2 1/2 Lb. Pork Ribs
3 to 4 lb. Sauerkraut, drained
2 Yellow Onions, peeled and quartered
2 Tart Green Apples, cored, quartered and peeled
1/4 cup Brown Sugar
8 Juniper Berries or 1 tbs. Caraway Seeds

In a 12” Dutch Oven, layer sauerkraut, onions, apples, and seeds. Be sure to warm and oil dutch oven before. Sprinkle with brown sugar and add rib’s. Bake at 350 degrees for 2 hours or until ribs are tender. You will be able to smell the ribs when they are done in the Dutch Oven. Try not to lift the lid until the smell is there. If you do you will add 15 min. to the cooking time. This recipe is great served with Potato Salad or Cucumber Salad.

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