Crockpot Sauerkraut, Kielbasa and Potatoes

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Servings: 6

2 cans (14 ounce ea) sauerkraut, undrained

5 or 6 potatoes, peeled and cut into large chunks

1 cup water

1 pound Polish sausage (or smoked sausage), cut into chunks

1 teaspoon caraway seeds

1 bay leaf

1/4 teaspoon pepper

Place the sauerkraut and potatoes in the bottom of a slow cooker. Add the caraway seeds, bay leaf, pepper and water.

Place the sausage on top.

Cook for four hours on HIGH or about SIX hours on LOW or until the potatoes are done.

Per Serving (excluding unknown items): 97 Calories; trace Fat (2.4% calories from fat); 3g Protein; 22g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 527mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Vegetable; 0 Fat.

Pork, Slow Cooker

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Calories (kcal):	97	Vitamin B6 (mg):	.4mg
% Calories from Fat:	2.4%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	86.2%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	11.4%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	trace	Folacin (mcg):	32mcg
Saturated Fat (g):	trace	Niacin (mg):	2mg
Monounsaturated Fat (g):	trace	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	trace	% Pofuso:	n n%
Cholesterol (mg):	0mg		
Carbohydrate (g):	22g	Food Exchanges	
Dietary Fiber (g):	4g	Grain (Starch):	1
Protein (g):	3g	Lean Meat:	0

Sodium (mg):	527mg	Vegetable:	1/2
Potassium (mg):	692mg	Fruit:	0
Calcium (mg):	35mg	Non-Fat Milk:	0
Iron (mg):	2mg	Fat:	0
Zinc (mg):	1mg	Other Carbohydrates:	0
Vitamin C (mg):	32mg		
Vitamin A (i.u.):	17IU		
Vitamin A (r.e.):	2RE		

Nutrition Facts

Servings per Recipe: 6

Amount	Per	Servi	ing
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Calories 97	Calories from Fat: 2
	% Daily Values*
Total Fat trace	0%
Saturated Fat trace	0%
Cholesterol 0mg	0%
Sodium 527mg	22%
Total Carbohydrates 22g	7%
Dietary Fiber 4g	15%
Protein 3g	
Vitamin A	0%
Vitamin C	53%
Calcium	3%
Iron	11%

^{*} Percent Daily Values are based on a 2000 calorie diet.