



BAVARIAN SUPPER

- 1 Pound Jar Sauerkraut
- 1/4 Cup Butter
- 1/4 Cup Heavy Cream
- 1 Tablespoon Instant Minced Onion
- 1/4 Pound Thinly Sliced Hard Salami
- 1 Teaspoon Juniper Berries (Optional)
- 4 Knockwursts
- 1 Cup Packaged Biscuit Mix
- 1 Teaspoon Dry Mustard
- 2 Tablespoons Melted Butter
- Snipped Parsley

DIRECTIONS

1. Drain sauerkraut slightly.
2. Place in a skillet and dot with 1/4 cup butter.
3. Pour on cream.
4. Sprinkle with onion and juniper berries.
5. Heat through.
6. Tuck halved salami slices into heated kraut.
7. Lay wursts on top.
8. Cover and heat until bubbly.
9. Prepare biscuit mix as package directs for dumplings.
10. Arrange in six spoonfuls on bubbling kraut.
11. Cook covered for 10 minutes.
12. Remove cover and cook 10 minutes.
13. Blend mustard with melted butter.
14. Drizzle mustard sauce over each serving.
15. Sprinkle with parsley.