



Ingredients:

2 cups souerkraut (well drained)

Sauerkraut side salad

2 small carrots

1 medium onion (chopped)

1/4 cup olive oil

1/4 lemon juice

salt and pepper to taste

1/4 cup sugar

Directions:

Shred carrots. Chopp onions. Alternate layers of sauerkraut, onions and carrots and sprinkle each layer with sugar and lemon juice. Mix in olive oil. Add salt and pepper to taste. Will keep up to 2-3 days in fridge.

Serve cold as a side salad. Works best as a side salad served with white fish.

Smacznego!



