

SMALL
BATCH

SAVERNE®

FARMED IN
THE USA

HANDCRAFTED KRAUT



HOT & SPICY KRAUT TOPPING

Prep Time	Total Time	Servings
10 mins.	15 mins.	6 - 8

Ingredients

2 medium onions, cut in half and sliced thin

1 tsp. butter

1 cup **Saverne® Sriracha Kraut**

1 tsp. dijon mustard

½ cup ketchup

1 tsp. celery seed

½ tsp. white pepper

1 Tbsp. Tabasco sauce if desired for additional heat

Directions

1. Sauté onions in butter until soft and lightly caramelized.
2. Add **Saverne® Sriracha Kraut**.
3. When mixture is warm, add remaining ingredients.
4. Bring to simmer and cook until thickened.