

Kraut

Kris Ball, e-mail message to Michael Miller

I Was going through grandma's recipe box last night looking for something good for Turkey day. I'm typing them verbatim...you may have to use your judgement, because grandmas was famous for, "a little of this, a little of that." BTW, what do you serve with Butter Balls? Noodles? I don't remember ever having them. (And note grandma's spelling--Dan Quayle would have been proud!) And has anyone ever had Dandelion Wine? Sounds awful!

Shread cabbage, put layers in crock. Sprinkle on Salt stump till juice comes. With wooden potatoe masher add more layers of cabbage and sale. Let set & sour 7 days or till juice forms and sours pack in jars. Bring to boiling in hot water to stop souring. Seal and store. Boil 15 minutes.