

Sauerkraut

Grandma Grimm

Put about a pail full of cabbage in a crock.
Add 2 big hands full of pickling salt and a few
mustard seeds.

Punch down good until it forms water. (Not in
crock or it will crack)

Repeat until desired amount of fluid making
sure liquid covers top of cabbage.

Add a few thinly sliced onions.

Note: $\frac{3}{4}$ of a 5 gallon crock takes about 1 $\frac{1}{2}$ c
salt.