

Cucumber Sauerkraut Slaw

INGREDIENTS

- 1 Cup Bubbies Sauerkraut
- 1 medium cucumber, shredded
- 1/2 Red Onion, thinly sliced
- 1 TSP Fennel Seed
- 1TSP sea salt
- 1. Combine kraut, cucumber and onion in a bowl.
- 2. Add fennel seed and sea salt. Combine well.
- 3. Let sit for a couple hours before serving or overnight to allow onions and cucumber to pickle slightly.
- 4. Serve as-is or tossed in salads, on top of soup or alongside meat.