Sauerkraut

My mother's recipe is milder and less fatty than most other European sauerkraut.

1 tbsp canola oil
1 thinly sliced onion
1 19 oz. can of sauerkraut
2 chopped tomatoes (or the equivalent canned)
2 cups shredded cabbage

Heat oil in a deep pot and fry onion on low heat until soft. Rinse sauerkraut in a colander; then add to the pot. Add tomato and simmer for ½ hour. Add fresh cabbage and simmer another ½ hour or until tender.

Sauerkraut was served on all occasions when there was a gathering of any size and it was always featured along with sausages at Līgo, the midsummer night celebration.