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## GERMAN SAUERBRATEN

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Thank you for purchasing our Sauerbraten.

About 4 hours before you plan to serve this roast, remove it from the package. Strain and reserve the marinate liquid. Dry the meat well with paper towels, coat it on all sides with flour and a little salt and pepper.

In an 8 quart dutch oven, heat 1/4 cup vegetable oil. When oil is hot, add roast and brown on all sides. Approximately 15-20 minutes. Remove the meat. Pour off all except for about 1 tablespoon of the drippings.

In the drippings over medium high heat, cook 1 sliced medium onion and 2 medium sliced carrots, approximately 3 minutes. Add the meat. Add the reserved marinate, heat to boiling. Reduce heat to low, cover and simmer approximately 3 1/2 hours, turning occasionally.

Remove the meat to a platter. Spoon off and discard the fat from the drippings. Add 1 tsp of salt. Over medium-high heat, stir until the mixture thickens. With a wire whisk, blend in 1/2 cup of sour cream. Cook, stirring, until heated through (do not boil).

Spoon the gravy over the meat on the platter. Serve remaining gravy on the side.

This sauerbraten is authentically served with potato pancakes, boiled potatoes or spatzel, gravy, carrots and red cabbage.

We sincerely hope that you enjoy your meal!