

# Sauerbraten

## MARINATED BEEF

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### INGREDIENTS:

- 1 pkg, Sauerbraten Spice
- 1 medium onion, sliced
- 1½ cups red wine vinegar or equivalent wine & vinegar
- 3 cups hot water
- 2 tablespoons oil
- Salt & pepper
- 1 box gingersnaps

### INSTRUCTIONS

1. Pat meat dry with paper towel; salt and pepper.
2. In a large heavy pot, brown all sides of beef in hot oil.
3. Slowly add wine vinegar and water to cover.
4. Wrap and tie the spices in cheesecloth or a coffee filter.
5. Add spices and onion to pot, then simmer covered for 2½–3 hours or until tender.
6. While meat is cooking, put gingersnaps in a bowl and barely cover with water. They will turn to a pudding consistency. This mixture sweetens and thickens the juices for gravy.
7. When meat is tender, remove it to a platter and cover. Discard the spice packet, then add the gingersnap mixture to the liquid slowly, stirring and simmering until you reach the desired thickness for gravy.
8. Taste and season with salt and pepper as needed. If not sour enough, add vinegar by the tablespoon.