

# Sauerbraten

YIELD: 14-16 SERVINGS

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## Ingredients:

10 cups dry **red wine**  
2 ½ cups **red wine vinegar**  
¼ cup **kosher salt**  
⅓ cup **brown sugar**  
2 T. **mustard seeds**  
½ t. **nutmeg**  
15 **cloves**  
12 **juniper berries**  
1½ T. cracked **pepper**  
2 (4 lb.) **rump roasts**, tied  
¼ bunch **parsley**  
Leaves from 2 bunches **celery**  
4 large **onions**, sliced  
4 **garlic** cloves  
6 **bay leaves**  
**Salt** and **pepper**, as needed  
**Olive oil**, as needed to sear meat  
1 cup crushed **gingersnaps**  
1 cup **sour cream**

## Method:

1. In stockpot, bring wine, vinegar, salt, sugar and spices to a boil.
2. Put roasts in hotel pan. Add parsley, celery leaves, onions, garlic and bay leaves.
3. Pour boiled spiced liquid over meat. Turn a few times. Cover; refrigerate a few days, turning meat once or twice a day.
4. Remove meat from marinade; pat dry. Reserve marinade. Season meat with salt and pepper.
5. Heat oil in roasting pan. Sear meat on all sides. Add marinade; bring to a boil. Simmer 3-4 hours, turning meat occasionally.
6. Remove meat from pan. Strain liquid. If there is much fat, skim. Return liquid to pan; bring back to a boil. Add crushed gingersnaps; cook, stirring until dissolved.
7. Remove from heat; stir in sour cream. Season to taste.
8. Slice; serve with sauce and potato dumplings.

