



German Beef Sauerbraten

This traditionally German roast recipe is served with a brown gravy made with, of all things, gingersnap cookies. This classic dish is a must try.

INGREDIENTS

1 beef Bottom Round Roast Boneless (about 2 pounds)

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1.50
Hours

8
Servings



42 Cal



24g
Protein

[illegible]

[illegible]

2 teaspoons vegetable oil

2 teaspoons vegetable oil

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3/4 cups apple cider vinegar

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3/4 cups apple cider vinegar

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

1/2 lemon, cut into wedges

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2 teaspoons salt

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5 whole cloves

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[illegible]

1 cup cold water

[illegible]

1 cup cold water

4 whole gingersnap cookies

4 whole gingersnap cookies

4 whole gingersnap cookies

4 whole gingersnap cookies

4 whole gingersnap cookies

4 whole gingersnap cookies

4 whole gingersnap cookies

4 whole gingersnap cookies

[illegible]

[illegible]

[illegible]

2 tablespoons sugar

2 tablespoons sugar

2 tablespoons all-purpose flour

[illegible]

[illegible]

1 teaspoon browning and seasoning sauce - Browning and Seasoning Sauce can be found in the spice or gravy seasoning

[illegible]

[illegible]

[illegible]

[illegible]

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
8		7g	67mg		8g	24g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com