

Sauerkraut Potato Bake

1/3 cup flour
2 tsp. chicken bouillon granules
1 cup water
1/4 cup sour cream
1 small onion, chopped
1 cup shredded cheddar cheese
1 cup sauerkraut, drained
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. caraway seed
3 Tbsp. butter, melted
One 16 oz. package frozen hash brown potatoes

Preheat oven to 350° F. Grease 9" x 13" pan. Wisk flour, bouillon granules, water and milk together in a medium saucepan. Bring to a boil and cook until thick (1-2 minutes) whisking continuously. Remove from heat and stir in sour cream. Set aside to cool. Combine onion, cheese, sauerkraut, salt, pepper and caraway seeds in a large mixing bowl. Stir the cream sauce and the melted butter into the sauerkraut mixture, and then fold in hash brown potatoes. Pour into baking dish, bake for 60 -70 minutes until potatoes are tender and top is brown and bubbly.

Sausage 'N Kraut

One 12-oz. package Ogeechee Meat Market pork sausage
2 Tbsp. margarine
One 32-oz. jar sauerkraut, drained
1 tsp. celery flakes
1 tsp. dried onion flakes
1 tsp. caraway seed
2 Tbsp. brown sugar
Pepper to taste

Preheat outdoor grill to med-high heat and lightly oil the grate. Grill the sausages until browned and no longer pink on the inside. Slice into 1/2 inch slices. While the sausage is grilling, melt margarine in skillet over med/high heat. Stir in sauerkraut, celery flakes, onion flakes, caraway seeds, brown sugar and pepper. Cook and stir until sauerkraut begins to brown, about 10 minutes. Stir in the sausage slices and serve while hot.



Brats in Beer Sauce

6-12 cans of beer
1-2 packages of uncooked Ogeechee meat market bratwurst
3-4 large onions cut into slices

Pre-cook the brats on the broiler in your oven until lightly browned, turning occasionally with tongs to avoid burning. Meanwhile, pour some beer into a crock pot or Dutch oven, add the sliced onion and set the heat on simmer. Once the brats are browned, put them in the beer and simmer for a few hours, adding more beer as needed to keep the brats covered with liquid. Be sure to remove the pot from the stovetop before adding more beer if you use a gas stove!

When the grill is hot, remove the brats from the beer and grill them. Turn frequently to avoid burning. Again, be sure to use tongs or they'll lose all their natural juices if you pierce them with a fork. Because these brats have been pre-broiled and simmered, they'll be done in about the same amount of time it takes to cook burgers. Skim the onions out of the beer marinade and put them in a bowl for garnishing.



Schnitzel (Schweineschnitzel)

Serves: 4

Ingredients

- 4 boneless pork chops (to make Wienerschnitzel use thin veal cutlets)
- salt and freshly ground black pepper
- ½ cup all-purpose flour combined with 1 teaspoon salt
- 2 large eggs, lightly beaten
- ¾ cup plain breadcrumbs

Instructions

1. Place the pork chops between two sheets of plastic wrap and pound them until just ¼ inch thick with the flat side of a meat tenderizer. Lightly season both sides with salt and freshly ground black pepper.
2. Place the flour mixture, egg, and breadcrumbs in 3 separate shallow bowls. Dip the chops in the flour, the egg, and the breadcrumbs, coating both sides and all edges at each stage. Be careful not to press the breadcrumbs into the meat. Gently shake off the excess crumbs. Don't let the schnitzel sit in the coating or they will not be as crispy once fried - fry immediately.
3. Make sure the cooking oil is hot enough at this point (about 330 degrees F) as you don't want the Schnitzel to sit around in the coating before frying. Use enough oil so that the Schnitzels "swim" in it.
4. Fry the Schnitzel for about 2-3 minutes on both sides until a deep golden brown. Transfer briefly to a plate lined with paper towels.

Immediately with slices of fresh lemon and parsley sprigs or with your choice of sauce.

GERMAN POT ROAST (SAUERBRATEN)

SERVES 8-10

Ingredients

- 1 (5-lb.) beef eye of round or Chuck roast/mock tender
- 2 cups red wine
- 1 ½ cups red wine vinegar
- 3 large onions, thinly sliced
- 1 large carrot, thinly sliced
- 1 bouquet garni (1 tbsp. pickling spices, 14 whole cloves, 8 whole black peppercorns, 3 bay leaves, 3 sprigs thyme, 2 sprigs parsley, wrapped in cheesecloth, tied with kitchen twine)
- 4 tbsp. unsalted butter
- 4 slices bacon, finely chopped
- 3 tbsp. flour
- 2 tbsp. sugar
- ½ cup golden raisins
- 6 gingersnaps, crumbled
- Juice of ½ lemon
- 2 tbsp. chopped parsley
- Kosher salt, to taste

Instructions

1. Season beef liberally with salt in large bowl. Bring wine, vinegar, 1 onion, carrot, bouquet garni, and 4 cups water to a boil in a 4-qt. saucepan; pour over beef. Cover and refrigerate, turning once or twice a day, for 5 days.
2. Remove beef from marinade; pour marinade through a fine strainer into a bowl, and dry beef thoroughly. (Reserve 5 cups of the marinade and the bouquet garni.)
3. Heat 2 tbsp. butter and bacon in an 8-qt. Dutch oven over medium-high heat; cook until bacon renders its fat, about 10 minutes. Transfer bacon to a plate; set aside. Add beef; cook, turning, until browned all over, about 25 minutes. Transfer to a plate; set aside.
4. Heat oven to 325°. Add remaining onions to pot; cook, stirring, until caramelized, about 18 minutes. Return beef to pot with reserved marinade and sachet; boil. Cover; bake until beef is very tender, about 2 ½ hours. Transfer beef to a platter; pour sauce through a fine strainer into a bowl.
5. Return pot to medium-high heat; add remaining butter. Add flour and sugar; cook, whisking constantly, until lightly browned, about 5 minutes. Add sauce, raisins, gingersnaps, and juice; return beef to sauce. Bring to a simmer, cover pot, and cook until slightly reduced, about 10 minutes. Thinly slice beef; arrange on a platter. Spoon sauce over top; sprinkle with bacon and parsley.