

# German Sauerbraten



**Prep Time:** 10 Minutes  
**Cook Time:** 3 Hours 10 Minutes  
**Ready In:** 3 Hours 20 Minutes  
**Servings:** 14

## INGREDIENTS:

2 teaspoons salt	2 tablespoons mixed pickling spice
1 teaspoon ground ginger	1 teaspoon whole peppercorns
1 (4 pound) beef top round roast	8 whole cloves
2 1/2 cups water	2 bay leaves
2 cups cider vinegar	2 tablespoons vegetable oil
2 medium onions, sliced	14 gingersnaps, crushed
1/3 cup sugar	

## DIRECTIONS:

1. Combine salt and ginger; rub over roast. Place in a deep glass bowl. In a saucepan, combine water, vinegar, onions, sugar, pickling spices, peppercorns, cloves and bay leaves; bring to a boil. Pour over roast; turn to coat. Cover and refrigerate for 2 days, turning twice a day.
2. Remove roast, reserving marinade; pat roast dry. In a large kettle or Dutch oven, brown roast on all sides in oil over medium-high heat. Strain marinade, reserving half of the onions and seasonings. Pour 1 cup of marinade and reserved onions and seasonings over roast (cover and refrigerate remaining marinade). Bring to a boil. Reduce heat; cover and simmer for 3 hours or until meat is tender.
3. Strain cooking liquid, discarding the onions and seasonings. Measure liquid; if necessary, add enough reserved marinade to equal 3 cups. Pour into a saucepan; bring to a rolling boil. Add gingersnaps; simmer until gravy is thickened. Slice roast and serve with gravy.