

# Magdalene's Sauerbraten

Serves 6

**Season meat:** (prefer 3 lb. Bolar or Bottom Round roast)

- Salt, pepper and garlic

**Prepare marinade:**

- Dilute 1 cup vinegar with 1 cup water
- Cut 1 peeled onion in half
- Take 2 bay leaves, 4 whole cloves, fasten 1 bay leaf with 2 cloves on each onion half, add to vinegar and water mixture
- Place meat in marinade for 2 days at room temperature or 3 days in the refrigerator

**To cook:**

- Drain marinade
- Roast meat in a Dutch oven with the onions and bay leaves and just a little bit of water for 1 ½ hours

**Prepare gravy:**

- Packet Knorr Classic brown gravy mix
- Mix 1 cup dry white wine and 1 cup heavy cream; mix well
- Add mixture to the rest and simmer with constant stirring for about 10 minutes

**Serve with:**

- Spaetzle
- Mashed potatoes and red cabbage