

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

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. 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.) 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.

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.

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.