

SAUERBRATEN MARINADE

- 1 onion chopped
- 1 large carrot chopped
- 3 cloves garlic, cut up
- 2 sprigs thyme
- 1 sprig rosemary
- 1 bay leaf
- 3 whole cloves
- 5 whole peppercorns
- 3 juniper berries, cracked
- 1 teasp kosher salt
- 1 c red wine
- $\frac{3}{4}$ c red wine vinegar
- $\frac{1}{4}$ c golden raisins

If cooking with SousVide, do not marinate the meat (brisket), but sous vide the meat in the marinade. Sous vide time/temp: 155F / 24 hours

If cooking conventionally, marinate for minimum of 3 days.

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