

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
¾ c red wine vinegar
¼ 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.

LKS 26 June 2022