

Sauerbraten

3-4 Briskets

Marinate 4 days in Refrigerator

1/2 Red Wine Vinegar and 1/2 Water

Pickling Spices

Remove about 12:00 and scrape off surface

Strain marinade to remove pickling spices

Place each roast in an aluminum roasting pan

Add some marinade

Cover with foil

Roast at 375 degrees for about 3 1/2 hours

(2:30 to 6:00)

Red Cabbage

Cut up red cabbage into 1/2 inch slices

Add apple cider

Add some butter

Cook down.

Potatoes

Wash potatoes

Cut potatoes into medium size chunks

Boil potatoes

Serve in aluminum pan with butter and parsley

Dinner Rolls

Tea

Ice cream