

## Sauerbraten

3 lbs boneless beef shoulder roast

1 cup water

1 cup wine vinegar

1 medium onion, sliced

2 bay leaves

16 gingersnaps, finely crushed

Season the roast with salt and pepper. Place in a large dutch oven and roast uncovered in a 475 degree oven until both sides are browned, turning once – about 4-5 minutes per side. Remove from the oven and pour vinegar and water over the roast. Arrange onion slices on top, add bay leaves to the pot liquid. Cover and return the pot to the oven. Reduce the heat to 350 and cook for 1 ½ hours, or until tender. Add crushed gingersnaps, replace cover, and cook ½ an hour longer. Additional water may be needed to thin the gravy. Remove meat from gravy and slice as thinly as possible. Serve with red cabbage and applesauce.