



### Keuka Spring Sauerbraten

- 3-4 lbs. top sirloin beef
- 1 cup water
- 1 cup vinegar
- 1/2 cup Keuka Spring Riesling
- 1 large onion, sliced
- 1 lemon, sliced

- 4 Bay leaves
- 6 whole peppercorns
- 2 tsp salt
- 2 Tbsp sugar
- 12 ginger snaps
- 10 whole cloves



Place meat in deep ceramic or glass bowl. Combine water, vinegar, wine, onion, lemon, cloves, bay leaves, pepper, salt, and sugar. Cover meat with marinade and refrigerate for 24-36 hours; turn meat several times. Place beef in slow cooking pot; pour 1 cup marinade over meat. Cover and cook on low for 6-8 hours. Place meat on serving platter. Strain meat juices and return to pot. Turn control to high. Stir in ginger snaps; cover and cook for 10-15 minutes. Pour over meat. Serves 8.

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### Keuka Spring Excellent Cole Slaw

- |  |                   |
|--|-------------------|
| Large bag coleslaw mix<br>(or your own recipe) | 1 tsp dry mustard |
| 1 cup sugar                                    | 2 tsp sugar       |
| 1 cup vinegar                                  | 1 tsp celery seed |
| 3/4 cup oil                                    | 1 Tbsp salt       |

Put coleslaw in large bowl. Sprinkle one cup of sugar over the top. Do not mix. Mix the rest of the ingredients in a sauce pan. Bring to a full boil. Pour over cabbage and let rest overnight. Mix and serve.

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