



TEAM FOUR  
FOODSERVICE

4  
VALUE<sup>®</sup>



### Sauerbraten

*Ingredients:*

- 1/4 cup vegetable oil
- 1 1/2 cups red onion, sliced
- 1 cup carrots, sliced
- 3 cups reserved au jus from Hillshire Farm<sup>®</sup> Chuck Pot Roast
- 1 1/4 cups red wine vinegar
- 1 1/2 cups ginger snap cookies, coarsely crushed (See Chef's Tips)
- 3 1/2 lbs. Hillshire Farm<sup>®</sup> Chuck Pot Roast w/Au Jus and Onions, sliced

*Directions:*

1. Preheat oven to 350° F. Heat oil in medium saucepan over medium heat. Add onions and carrots; cook 5-8 minutes, stirring occasionally until tender.
2. Add au jus and red wine vinegar; bring to a boil and simmer 10 minutes.
3. Add crushed ginger snaps and simmer 10 minutes or until cookies dissolve and sauce has thickened, stirring occasionally.
4. While sauce is cooking, heat sliced pot roast in a covered hotel pan for 15 minutes or until 145° F.
5. For each serving, fan 5 oz. of heated beef on plate and top with ¼ cup of sauce.

Recipe and photo courtesy of Tyson