

RHENISH SAUERBRATEN

2 c. vinegar

2 c. water

4 onions, sliced

1 stalk celery, chopped

1 carrot, chopped

2 bay leaves

8 peppercorns, crushed

8 whole cloves

1/4 tsp. mustard seed

1 (4-5 lb.) rump roast of beef

1 tsp. salt

1/4 tsp. pepper

1/4 c. salad oil

4 tbsp. flour

1/2 c. seedless raisins

1/2 c. sour cream

Combine vinegar, water, onions, celery, carrot, bay leaves, peppercorns, cloves, and mustard seed in saucepan. Bring to a boil; cool. Place meat in large bowl. Pour marinade over meat. Place in refrigerator; marinate 2-3 days, turning several times. Remove meat from marinade; dry well. Sprinkle meat with salt and pepper. Heat oil in Dutch oven. Brown meat very well on all sides. Add 2 cups of the marinade; cover; simmer 2-3 hours or until meat is very tender. Remove meat; keep warm. Strain sauce; skim off fat; measure liquid. Add water or marinade to make 2 cups. Stir in flour. Return to pan. Cook over low heat, stirring and scraping browned bits, until thickened. Stir in raisins and sour cream; blend well. Serve with meat.