

The German Cookbook A Complete Guide To Mastering Authentic German Cooking

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The German Cookbook A Complete Guide to Mastering

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German Cooking The Complete Guide to Preparing Classic

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Sauerbraten Wikipedia

February 15th, 2019 - Sauerbraten German sour roast from sauer for sour or pickled and Braten for roast meat is a German pot roast that can be prepared with a variety of meats—most often beef but also from venison lamb mutton pork and traditionally horse Before cooking the cut of meat is marinated for several days recipes vary from three to ten days in a mixture of vinegar or wine water

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