

# SRV Grass-Fed **BEEF BRATS**



**SAN RAFAEL VALLEY GRASS-FED BEEF**

## **100% GRASS-FED BRATS**

**PLACE BRAT LINKS IN A COVERED SKILLET,  
SMOTHER THEM WITH SLICED APPLES OR DOT  
WITH FRESH SAGE.**

**DON'T OVER COOK....THEY ARE BEEF  
NOT PORK**

**SERVE WITH:**

**HOT GERMAN POTATO SALAD  
SWEET N HOT MUSTARD  
HOME MADE SAUERKRAUT  
RICH MICRO-BREW BEER  
APPLE CRUMBLE FOR DESSERT**

### *Hot German Potato Salad*

*Boil potatoes until tender. Sauté slices of bacon, dice bacon, sauté onion until translucent, add salt, pepper and rice vinegar to taste....you can add caraway seeds or even mayonnaise if you like, but neither is necessary.*

*Serve warm !*

### **HOT MUSTARD**

**Coleman's Dry English Mustard  
Honey - Brandy - Cream**

**Mix dry mustard with honey, brandy and cream until it reaches a thick, rich consistency....stir constantly over med/low heat until it bubbles slowly - add honey or sugar to personal taste. Refrigerate, will last indefinitely. Great on Chicken, Turkey and Sausage.**



### **Home Made Sauerkraut**

**Wash - halve and thinly slice 5#s of organic cabbage. Place in an earthen or glass jar, sprinkle approx 3 T sea salt into the cabbage, press down with a weighted plate, cabbage will create it's own brine. If cabbage isn't covered by at least 3 inches of brine add 1 tsp per 1 cup water, and continue to keep cabbage submerged for the duration of fermentation.**

**Allow 4 to 6 week of gestation time, but it's pretty tasty in just a week or 2 !!!  
DELICIOUS !!! and easy....Store covered with a cloth & in a cool place to process.**