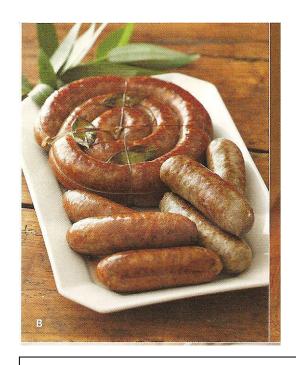
# SRV Grass-Fed BEEF BRATS



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

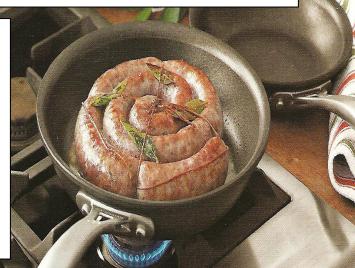
## Hot German Potato Salad

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 1cup 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.