

SMALL
BATCH

SAVERNE®

FARMED IN
THE USA

HANDCRAFTED KRAUT



BAVARIAN MEATBALL SUB SANDWICH

Prep Time	Total Time	Servings
40 mins.	45 mins.	4

Ingredients

Bavarian Meatball Sub Sandwich Ingredients

- 4 semolina crusty sub rolls
- 8 oz. provolone or swiss cheese
- 2 cups [Saverne® Bavarian Kraut](#), drained
- 2 Tbsp. horseradish mayo

Meatballs Ingredients

- ¼ cup chicken stock
- ¼ yellow onion
- 1 clove garlic
- 2 Tbsp. Italian flat-leaf parsley, freshly chopped
- 2 Tbsp. rosemary, freshly chopped
- 2 Tbsp. oregano, freshly chopped
- ½ pound ground beef
- ½ pound ground pork
- ½ pound ground veal
- ½ cup breadcrumbs
- 2 eggs
- ¼ cup parmigiano-reggiano, grated
- ½ cup [Saverne® Bavarian Kraut](#), drained
- 1 teaspoon red pepper flakes
- 3 tsp. kosher salt
- ¼ cup extra virgin olive oil

Marinara Ingredients

- 1 clove garlic, crushed
- ½ yellow onion, peeled and chopped fine
- 3 Tbsp. olive oil
- 1 28-ounce can tomato puree
- 1 28-ounce can crushed tomatoes
- 1 6-ounce can tomato paste
- ½ cup roasted red peppers
- 1 tsp. sugar
- ½ cup chicken stock
- 2 Tbsp. Italian flat-leaf parsley, freshly chopped
- 2 Tbsp. rosemary, freshly chopped
- 2 Tbsp. oregano, freshly chopped
- 1 tsp. smoked paprika
- Red pepper flakes to taste
- Kosher salt to taste
- Freshly cracked black pepper to taste

Directions

Bavarian Meatball Sub Sandwich

1. Combine meatballs and sauce onto sub rolls.
2. Top with bavarian [Saverne® Bavarian Kraut](#), shredded cheese, and horseradish mayo.
3. Toast in oven until bread is toasted and cheese begins to melt.

Marinara

1. Cook the garlic and onion in the olive oil in a saucepot over a medium-low flame, about 5 minutes or until garlic is tender and onions translucent, not brown.
2. Add remaining tomato products, peppers, sugar, and chicken stock. Stir and bring to a simmer. Add fresh herbs and season to taste with paprika, red pepper flakes, salt, and pepper and cover. Simmer sauce for 20-25 minutes.

Meatballs

1. Place the chicken stock, onion, garlic and herbs in a blender of food processor and puree. In a large bowl, combine the pureed stock mix, meat, breadcrumbs, [Saverne® Bavarian Kraut](#), eggs, parmigiano-reggiano, red pepper flakes, parsley and salt.
2. Put a little olive oil on your hands and form mixture into balls a little larger than golf balls. Cover the bottom of a large sauté pan with extra virgin olive oil and heat over medium-high flame. Add the meatballs to the pan, working in batches if necessary and sauté until golden brown.
3. Lift the meatballs out of the sauté pan with a slotted spoon and put them in the marinara sauce. Simmer for 15 minutes.