

SMALL
BATCH

SAVERNE®

FARMED IN
THE USA

HANDCRAFTED KRAUT



OKTOBERFEST BURGER WITH CRAFT BEER KRAUT

Prep Time	Total Time	Servings
15 mins.	30 mins.	4

Ingredients

Beef Patty Ingredients

- 1 ½ lb. ground brisket or selected cut
- 2 Tbsp. ice water
- ¾ cup Saverne® Craft Beer Kraut, drained
- Salt and pepper to taste
- 4 slices Muenster cheese, sliced
- 4 pretzel rolls
- 2 Tbsp. unsalted butter, softened
- Deli mustard
- 1 cup Saverne® Craft Beer Kraut
- Brat Burger (see below)

Brat Burger Ingredients

- 1 ½ lb. bratwurst links, casings removed
- 2 Tbsp. ice water

Directions

1. Preheat grill or griddle pan on high heat.
2. Combine brisket meat, water, ¾ cup Saverne® Craft Beer Kraut, and salt and pepper to taste – form four equal sized burgers.
3. Combine bratwurst meat and water to form four equal sized burgers.
4. Place burgers on the preheated cooking surface, cook to desired doneness.
5. Top brat burgers with Muenster cheese during the last 2 minutes of cooking.
6. Butter each pretzel roll and toast on grill. Spread deli mustard on top sections.
7. Build each burger by placing brat patty with cheese on top of beef burger – top with 2 oz. of Saverne® Craft Beer Kraut.