



BAVARIAN SAUERKRAUT SALAD

- 1 JAR HENGSTENBERG BAVARIAN SAUERKRAUT
- 3 CARROTS, COARSELY CHOPPED
- 1 CUCUMBER, PETITE DICED
- 1 ONION, PETITE DICED
- 2 TABLESPOON HENGSTENBERG HORSERADISH
- 1 LG ORANGE, PEELED & DIVIDED INTO SEGMENTS
- 4 TABLESPOON OIL
- 1 LEMON
- SALT & PEPPER

RINSE AND DRAIN SAUERKRAUT. SQUEEZE LEMON JUICE INTO BOWL. ADD OIL AND WHISK TOGETHER. ADD SAUERKRAUT, CARROTS, CUCUMBER AND ONION. MIX TO COAT. ADD ORANGE SLICES AND HORSERADISH. TOSS GENTLY AND SEASON TO TASTE. SERVE WITH HEARTY BREAD WITH BUTTER AND CHIVES. OPTION: GARNISH PREPARED SALAD WITH WATERCRESS LEAVES, SLICED EGG AND SAUSAGE CUBES.



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