



THE PENDULUM

SEPTEMBER 28-OCTOBER 1, 2022



"Servus!"

The informal Bavarian greeting, alongside the more formal "Grüß Gott" (groos got), is the only way you should greet your fellow revellers before embarking on your day of Oktoberfest festivities.

What's in the Box? "The Oktoberfest Box"

- **Bratwurst**
- **Bottom Round Roast**
- **Pork Cutlets**
- **Sauerkraut**

Sauerbraten

Ingredients:

- 1/2 cup water
- 1 tablespoons sugar
- 1/4 cup white vinegar
- 3/4 teaspoons salt
- 3 black peppercorns
- 3 whole cloves
- 2 bay leaves
- 1 lemon, sliced
- 1.5 pound bottom roast, trimmed
- 3/4 cup sliced onion
- 6 gingersnaps, crumbled (we sell these at Pendulum)
- Chopped fresh parsley (optional)

Instructions:

Place first 8 ingredients in a large heavy-duty zip-top plastic bag; seal bag. Turn bag to blend marinade. Place roast and onion in bag; seal bag, turning to coat. Marinate in refrigerator 24 hours, turning bag occasionally. Remove roast from marinade, reserving marinade. Place roast in slow cooker. Strain reserved marinade through a sieve into a bowl, reserving 1 1/2 cups; discard remaining liquid and solids. Pour 1 1/2 cups strained marinade over roast. Cover and cook on LOW for 5 hours or until roast is tender. Remove roast from slow cooker; cover and keep warm. Add gingersnap crumbs to liquid in slow cooker. Cover and cook on LOW for 8 minutes or until sauce thickens; stir with a whisk until smooth. Serve sauce with roast. Garnish with parsley, if desired.



German Schnitzel

Ingredients

- Pork Cutlets
- Salt & Pepper
- 1/4 cup all purpose flour, combined with 1 tsp. salt
- 1 egg, lightly beaten
- 1/2 cup plain breadcrumbs



Instructions

Lightly season both sides of cutlets with salt and pepper. Place the flour mixture, egg, and breadcrumbs in 3 separate bowls. Dip the chops in the flour, the egg, and the breadcrumbs, coating both sides and all edges at each stage. Be careful not to press the breadcrumbs into the meat. Gently shake off the excess crumbs. Don't let the schnitzel sit in the coating or they will not be as crispy once fried - fry immediately. Make sure the cooking oil is hot enough at this point (about 330 degrees F). Use enough oil so that the Schnitzels "swim" in it. Fry the Schnitzel for about 2-3 minutes on both sides until a deep golden brown. Serve immediately.

2022 Thanksgiving Turkey Reservations

All Natural Turkeys (7.99 lb.):

These birds are available in the 10-15 lb. range and the 15-22 lb. range. Our Naked Turkeys are different from the mass-produced, factory-farmed turkeys found in most supermarkets today. These all-natural birds are grown on small family farms in North Carolina for superior culinary attributes and a high quality eating experience.

Heritage Turkeys (12.99 lb):

Our Heritage Black Turkey is a heritage breed, admitted to APA standard in 1874. It is one of the first to be developed from Native American stocks. In fact, it is believed to be the same breed the Pilgrims feasted on during their first Thanksgiving. This breed is well-suited for foraging, and they raise these special birds on pasture, on a small family farm in North Carolina. They are processed by hand, and like all of our Heritage birds, they are air chilled to preserve flavor, tenderness, and perfect texture. We are only allotted 20 of these special birds. They come in varying sizes and we never know until we get them. Generally they are in the 10-18 lb range.

All of our turkeys are fed a wholesome, all-vegetable diet with no artificial ingredients. They are processed in a modern, USDA-approved facility with strict sanitation guidelines and an approved HACCP program. Hand-selected from the very best USDA Grade A birds, with no injections, marinades, brines, or artificial ingredients. Fresh, never frozen!

The \$20 deposit will go towards your bird and you will pay the remaining balance upon pickup. We will email pickup details as we get closer to Thanksgiving, but pickup will begin the Saturday before Thanksgiving. If you are looking for a specific weight in the range, we are going to honor those requests on a first come basis for pickups. For example, if you want an 11 lb. bird, be there the first day of pickups because there will be more variety. Please feel free to email for more information or with any additional questions. Click on the link below to reserve.

<https://pendulummeats.square.site/product/thanksgiving-turkey-deposit-all-pickups-will-take-place-november-19-23-2022-/189?cs=true&cst=custom>