

Smoked Sauerbraten (German Pot Roast)

Prep: 30 minutes (plus 3–5 days marinating) • Cook: 6 hours

A richly marinated and gently smoked beef roast braised to fork-tender perfection, finished with a spiced, gingersnap-thickened gravy that balances tangy red wine and vinegar with warm aromatics.

Ingredients

- 3 pounds beef chuck roast or brisket point
- 3 tablespoons Hey Grill Hey Beef Rub
- 2 cups red wine
- 2 cups red wine vinegar
- 1/4 cup brown sugar
- 2 medium carrots (cut into 1/2-inch pieces)
- 1 large yellow onion (cut into 1/2-inch pieces)
- 2 stalks celery (cut into 1/2-inch pieces)
- 4 whole allspice berries
- 6 whole juniper berries
- 8 whole black peppercorns
- 2 cloves garlic (minced)
- 2 bay leaves
- 1 teaspoon dried thyme
- 1 teaspoon ground ginger
- reserved marinade liquid (reserved)
- 1 tablespoon tomato paste
- 6 ginger snap cookies
- 4 cups beef broth (more as needed)
- 1/4 cup seedless raisins
- 1 teaspoon cornstarch
- to taste salt
- to taste black pepper

Instructions

1. Marinate the beef: Place the beef roast in a gallon-size zip-top bag. Add red wine, red wine vinegar, brown sugar, carrots, onion, celery, allspice berries, juniper berries, black peppercorns, garlic, bay leaves, dried thyme, and ground ginger. Submerge fully and refrigerate 3–5 days, turning daily if possible.

2. Preheat the smoker: Set smoker or grill for indirect heat at 275°F.
3. Season and smoke: Remove beef from marinade, reserving the liquid. Pat dry and season generously with Beef Rub. Place on smoker grates and smoke about 3 hours.
4. Make the braising liquid: Bring the reserved marinade to a boil for 20–25 minutes, then strain out solids. Stir in tomato paste and beef broth, add gingersnap cookies and raisins, bring to a boil again, then remove from heat.
5. Braise: Transfer beef to an aluminum pan, pour the braising liquid over, cover tightly with foil, and return to the smoker. Cook until the beef reaches about 210°F and is fork-tender, approximately 3 more hours. Add more beef broth if the pan looks dry.
6. Make the gravy: Remove the roast to rest. Transfer braising liquid to a saucepan over medium heat. Whisk cornstarch with a little water, then whisk into the liquid. Simmer until thickened; season with salt and pepper to taste.
7. Slice and serve: Slice or shred the beef and serve topped with the gravy.

Tags: Beef, German, Smoked, Grilling, Comfort Food, Braised
