

Oktoberfest!



Braised Cabbage & Apples

- 1 oz butter
- ½ head red cabbage, thin slice
- 2 granny smith apples, thin slice
- 6-8 pearl onions, halved
- ½ carrot, thin slice
- ½ rib celery, thin slice
- 1 clove garlic, smashed
- 4 oz sugar
- 4 oz red or cider vinegar
- 1/2 cup red wine
- Spice blend-cloves, cinnamon, nutmeg, mustard seed, coriander seed, allspice
- Bay leaf
- Thyme sprig
- S&P

1. Combine all ingredients in a heavy bottom pot with a tight-fitting cover.
2. Bring to a boil, reduce to a simmer, and slowly cook until cabbage is wilted, a ½ hour.
3. Stir often, add water if liquid evaporates. Adjust seasoning with S&P, remove bay and thyme, enjoy with Schnitzel.

Potato Pancakes

- 2 shallots, thin slice
- S&P
- 2-3 gold potatoes, shredded
- 1 egg
- 1 cup AP flour
- ½ tsp baking powder
- Oil for frying
- *Sour cream*

1. Once potatoes are shredded work quickly to combine egg, flour, powder and shallots.
2. Ladle batter into nonstick pan, use a tiny bit of oil.
3. Working with medium heat fry on each side and golden brown.
4. Remove from pan and place on paper towel, season with S&P while still hot.
5. Top with sour cream when ready to eat.

Pork Schnitzel

- Pork tenderloin cutlets/medallions
- Flour for dredging
- Egg wash
- Breadcrumbs
- Oil to shallow fry
- S&P
- Grain mustard

1. Using a fork and gloved hands dip cutlet into flour on both sides, shake off excess.
2. Then dip into egg wash, let drip.
3. Then press into breadcrumbs, set aside in crumb bowl and repeat with all cutlets.
4. When ready-heat enough oil to fill the bottom of a heavy pan, lay cutlets in, do not over crowd.
5. Cook 2 minutes on each side.
6. Lay finished cutlets on paper lined tray, season with S&P.
7. Enjoy with grain mustard and above accompaniments.

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