

SMALL  
BATCH

# SAVERNE®

FARMED IN  
THE USA

HANDCRAFTED KRAUT



## SRIRACHA KRAUT BURGER

Prep Time	Total Time	Servings
10 mins.	25 mins.	4

### Ingredients

- 2 lbs. ground brisket or selected cut
- 2 Tbsp. ice water
- 1 ¾ cup Saverne® Sriracha Kraut, drained
- 1 Tbsp. canola oil
- Salt and pepper to taste
- 4 slices aged white cheddar cheese, sliced
- 4 pretzel rolls
- 2 Tbsp. unsalted butter, softened
- 1 cup roasted onions, sliced
- 8 strips of bacon, cooked crispy
- ½ cup Thousand Island dressing

### Directions

1. Preheat grill or griddle pan on high heat.
2. Combine brisket meat, water, and ¾ cup Saverne® Sriracha Kraut to form four equal sized burgers. When ready to cook, lightly coat the cooking surface with oil. Place burgers on the preheated cooking surface, cook to desired doneness. Top with white cheddar, if desired, during the last 2 minutes of cooking.
3. Butter each pretzel roll and toast on grill.
4. In a medium bowl, combine 1 cup kraut and roasted onions. Season to taste with salt and pepper.
5. Build burger by placing 2 oz. of the kraut mixture on each patty and top with bacon.
6. Place burger on toasted pretzel bun and top with Thousand Island.