

WEBER




*Sourced in the
valleys of
the rivers
Moselle,
Saar and
Ruwer, this
wine tastes
like green
apples
and will
leave you
wanting
for more.*

*Recipes on
back*

Erdbeer Bowle (Strawberry wine punch)-Serves 4

- 1/2 pint fresh strawberries, de-stemmed, rinsed, quartered
- 1 Tbs granulated sugar
- 1/2 bottle Weber Piesporter, well chilled
- 1 Tbs brandy
- 1/2 bottle Henkell Trocken, well chilled

Place the strawberries in a large covered glass jar (a sun tea jar will be fine), sprinkle them with sugar and drizzle them with the brandy. Set them aside to marinate for two hours to allow the sugar to draw out the juice from the berries. Add Piesporter, stir, and set aside for two additional hours. When ready to serve, pour in serving punch bowl. Add Henkell and serve chilled in wide champagne type glasses, making sure to distribute strawberries with the wine.

Baked Sauerkraut with apples-Serves 2

- 1 qt sauerkraut
- 1/4 c sliced onion
- 2 Tbsp. butter or bacon drippings
- 2 or 3 medium-size apples
- 1 1/2 c Weber Piesporter
- 1/2 c beef stock or bouillon
- 1 tsp. brown sugar
- 1 tsp. celery seeds



Drain kraut slightly. Cook onion in butter or drippings until transparent. Add sauerkraut and stir; cook slowly. Wash, peel, and core apples; dice fruit and add to sauerkraut. Add wine and enough stock or bouillon to cover. Cook slowly, uncovered, for 30 minutes. Add sugar and celery seeds; cover and finish cooking in moderate 325° oven 30 minutes longer.