

	<i>Gourmet</i>	<i>The German Cookbook</i>	<i>Nanny Flay's Sauerbraten</i>	<i>Joy of Cooking</i>	<i>The James Beard Cookbook</i>	<i>Professional Cooking</i>
First Choice of Roast	Rump	Rump	Rump	Not stated	Round	Bottom round
Larded	O	X	O	O	O	O
Seared Before/After Marinating	After	After	Not marinated	After	After	After
MARINADE						
Vinegar	Red	White	White	Red	White, Cider	Red
Wine	Red	None	White	Red	Red	None
Onion	X	X	X	X	X	X
Carrot	X	X	X	O	X	X
Celery	X	O	X	O	X	O
Bay Leaves	X	X	X	X	X	X
Black Pepper	X	X	X	X	X	X
Cloves	X	X	X	O	X	X
Other	None	Pickling Spices	Garlic, Parsley, Thyme	Caraway, Juniper berries	Allspice, Parsley	Garlic, Brown sugar
Days to Marinate	3	3-5	None	2-4	3	3-4
SAUCE						
Flour	X	X	X	X	X	Roux is an optional variation
Fat	Lard	Butter	Butter	Vegetable oil	Butter	See above
Sugar	Yes, to finish the sauce	Yes, cooked with the roux	No	No	Yes, cooked with the roux	Yes, cooked with the roux
Gingersnaps	Yes	Optional	Yes	Yes	Yes	Yes
Marrow Bones	Yes	Optional	No	No	No	No
Sour Cream	No	Optional	No	Optional	No	Optional
Other		Finished with white raisins	Finished with honey and raisins	May also be finished with red currant jelly or brown sugar		Finished with red wine, reduced