

Festive Sweet Brisket

Ingredients

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| 5–6 lbs brisket of beef, preferably first cut | 2 bay leaves |
| 1 large white onion, sliced | Several peppercorns |
| 2 cloves garlic, slivered | 8 pitted prunes |
| 1 cup sweet red wine | 8 dried apricots |
| 1 cup non-fat beef stock or water | 10–12 tiny carrots |
| | 2 tablespoons brown sugar or honey |

Directions

1. Cut slits into meat; insert garlic slivers
2. Place onions in roasting pan large enough to hold meat and fruits
3. Add red wine and place brisket on top; turn to coat with wine; marinate 30 minutes
4. Preheat oven to 350° F
5. Add beef stock, bay leaves and peppercorns to pan; cover and roast one hour, basting occasionally
6. Add prunes, apricots and carrots
7. Baste with pan juices; add more wine and beef stock as needed.
8. Return roaster to oven; cook one hour or longer until meat is fork tender
9. If brisket needs longer cooking time, remove vegetables and fruits when they are tender
10. It's best to remove brisket slightly undercooked, chill, skim fat and slice ahead
11. Discard bay leaves
12. Add brown sugar or honey to pan juices and spoon over sliced meat and serve surrounded with fruits and vegetables