

Certified Angus Beef Brisket with Horseradish Sauce

Ingredients:

- 4 - 4 1/2 Lb. Fresh Beef Brisket (First Cut, Flat Half), trimmed
- 1 Tbsp. Vegetable Oil
- 2 Med. Onions, thinly sliced
- 3/4 C. Ready-To-Serve Beef Broth
- 2 Cloves of Garlic, Crushed
- 1-2 Tbsp. Prepared Horseradish

Savory Carrots & Prunes:

- 1 C. Ready-To-Serve Beef Broth
- 1/3 C. Packed Brown Sugar
- 1 Tbsp. Fresh Lemon Juice
- 1/2 tsp. Ground Cinnamon
- 1 Pkg. (16 oz.) Fresh Baby Carrots
- 1 C. Pitted Prunes

Preparation:

In a Dutch oven or deep large skillet, heat oil over medium heat until hot. Add beef brisket; brown evenly. Remove brisket from pan. Add onion to same pan. Cook and stir 3 min. or until crisp-tender. Pour off drippings. Add brisket, 3/4 C. broth, and garlic. Bring to a boil; reduce heat to low. Cover tightly and simmer gently 3 - 3 1/2 hrs or until brisket is tender. Remove brisket; keep warm. Meanwhile, in a medium saucepan, combine 1/3 C. beef broth, brown sugar, lemon juice, and cinnamon. Cook and stir over medium heat until sugar is dissolved. Stir in carrots. Bring to a boil; reduce heat to low. Cover tightly and simmer 10 minutes or until carrots are crisp-tender. Stir in the prunes; increase heat to medium-high. Cook, uncovered, 5 min. or until liquid is reduced and prunes are plump; stir occasionally. Skim fat from pan juices. Cook pan juices, uncovered, over medium-high heat 5 min. or until reduced by half; stir in horseradish. Carve brisket diagonally across the grain into thin slices. Serve with sauce and vegetables.

Makes 6-8 Servings.

