

Sweetly Braised Brisket

Ask The Butcher for:

One D'Artagnan First Cut Brisket (The brisket pictured in the photo gallery was about 6 pounds)

You will also need:

One red onion; sliced

32 ounce container of beef broth

16 ounce jar of Ketchup (I used Stonewall Kitchen Country Ketchup)

12.5 ounce jar of grape or blueberry jam (I used Stonewall Kitchen Wild Maine Blueberry Jam)

Fresh thyme for garnish

I prepared this brisket using a Dutch oven, but since this is a relatively flat piece of meat, you can use a large roasting pan if you wish.

To Begin, Pre-heat the oven to 350 degrees fahrenheit.

Combine the ketchup and the jam in a mixing bowl.

Heat four tablespoons of butter and two tablespoons of olive oil in a Dutch oven. Brown the Brisket on both sides for a total of eight to ten minutes. Remove to a separate platter.

Add the sliced red onion to the pot and sauté for about a minute. Add the meat back into the pot on top of the onions. Pour the combined ketchup/jam mixture on top of the meat. Add the entire container of beef broth to the pot and bring to a quick boil. Cover the pot and place in the oven for three hours.

At the end of the braising time, you can remove the meat to a cutting board and slice with an electric knife. Use an immersion blender to bring the sauce together. Place the slices of meat in a roasting pan, cover with the sauce and return to the oven for thirty minutes. Garnish each plate with fresh thyme.

Alternatively, at the end of the braising time, you can remove the meat to a roasting pan *un-sliced* and cover with the gravy. Cover the pan with foil and

place in the fridge overnight. When you plan to serve the meat, you can bring it to room temperature and slice with a sharp knife. Layer the meat back in the pan with the gravy and place in the oven for 30 - 45 minutes.....Serve!! So yummy!! The family will love it!