

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

805-922-6191

June, 2012

Spiced Cran-Apple Brisket

Ingredients:

- 1 fresh beef brisket (4 lbs.)
- 1/2 cup apple butter
- 1/4 cup ruby port wine
- 2 Tbsp. cider vinegar
- 1 tsp. coarsely ground pepper
- 1/2 tsp. salt
- 1 medium tart apple, peeled and cubed
- 1 celery rib, chopped
- 1 small red onion, chopped
- 1/3 cup dried apples, diced
- 1/3 cup dried cranberries
- 2 garlic cloves, minced
- 1 Tbsp. cornstarch
- 3 Tbsp. cold water



Preparations:

- 1.) Cut brisket in half; place in a 5-quart slow cooker.
- 2.) In a large bowl, combine the apple butter, wine, vinegar, pepper and salt. Stir in the tart apple, celery, onion, dried apples, cranberries and garlic. Pour over brisket. Cover and cook on low for 8-10 hours or until meat is tender.
- 3.) Remove meat to a serving platter; keep warm. Skim fat from cooking juices; transfer to a small saucepan. Bring liquid to a boil.
- 4.) Combine cornstarch and water until smooth. Gradually stir into the pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with meat.

Makes 9 servings

Find this recipe and many more at Fostersbodyandpaint.com