

## *Beef Brisket with Horseradish Sauce*

### Ingredients:

4 – 4 1/2 lb Fresh Beef Brisket (First Cut, Flat Half), Trimmed  
1 Tbsp Vegetable Oil  
2 Medium 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 Package (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 minutes 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 to 3 1/2 hours 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**

