

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Beef Brisket with Burgundy-Orange Sauce

Yield: 8 servings | Prep Time: 3 hours | Total Time: 7 hours

Ingredients

1 envelope onion soup mix
1 1/2 cups Burgundy wine
1/4 cup water
2 tablespoons flour
1 tablespoon dried basil
2 teaspoons dried thyme
1/3 cup orange marmalade
1 1/2 teaspoons grated orange rind
2 teaspoons sugar
4 cloves garlic, minced
1/4 teaspoon pepper
4 lbs beef brisket
1 lb mushrooms, cut into quarters

Directions

1. Preheat the oven to 300° F.
2. In a roaster into which the brisket fits comfortably, stir together the soup mix, wine, water, and flour until blended.
3. Stir in the basil, thyme, marmalade, orange peel, sugar, garlic, and pepper.
4. Add the brisket, spooning some of the sauce over the top and distributing the mushrooms evenly around the brisket.
5. Cover and bake for 4 hours, basting every hour, until tender when pierced with a fork.
6. If the sauce bubbles too rapidly, reduce the oven temperature to 275°.
7. Remove from the oven and place the brisket on a sheet of heavy foil.
8. Pour the sauce into a bowl, cover, and refrigerate.
9. When the brisket is cool, wrap in foil and refrigerate.
10. Remove solidified fat from the sauce and discard.
11. Slice the brisket thinly against the grain.
12. Overlap slices in a shallow, ovenproof dish just large enough to hold them.
13. Pour the sauce over the meat and heat in the oven until hot and bubbly.
14. Serve to thankful guests.

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