

Cook This!



SHAKER CRANBERRY BRISKET (SERVES 4)

- ◆ beef brisket (4½ - 5 lbs.)
- ◆ salt and pepper to taste
- ◆ 3 tablespoons olive oil
- ◆ 4 carrots, peeled and cut into 1 inch pieces
- ◆ 2 onions, slivered
- ◆ 2 cloves garlic
- ◆ 6 whole cloves
- ◆ 2 cups whole cranberry relish

1. Preheat oven to 350 degrees.
2. Sprinkle meat with pepper. Brown meat on all sides in a large heavy ovenproof pot.
3. Add carrots, onion, garlic and cloves to pot and cook until wilted. Add cranberry sauce. Place meat on top of vegetables. Bake in oven for two hours.
4. Remove meat from pot, cut into thin diagonal slices against the grain.
5. Gather slices and return to pan and cover with sauce.
6. Bake until tender, basting occasionally for one hour.