

Kosher Deli Recipes

Brisket with Apricots



Brisket with Apricots is an easy recipe that I came across on a few internet sites. It is very simple and can be adapted to suit your own preferences.

Ingredients:

- 2 tbsp. vegetable oil
- 6 pounds beef brisket
- 1 onion, chopped
- 2 cloves crushed garlic
- 1 package Kosher dry onion soup mix
- 1 pound dried apricots
- 2 cups of water (if desired, replace water with beef or chicken broth and add a bit of red wine to the liquid, if desired)

If you have a large "Creuset" type of heavy roaster, proceed with searing the brisket and browning the onions, all in the same pan - the pot transfers easily from stove to oven. You can also sear and saute on the stove using a large heavy skillet: first, heat oil over medium high heat. When the oil is hot, quickly brown meat on all sides. If the brisket is too large, cut it in half first, and brown in two stages. Place the seared meat in a large Dutch oven or roaster with a lid. Add onions to the drippings in the skillet. Saute over medium heat until the onions are lightly browned. Stir in garlic, and cook for 2 or 3 more

minutes. Pour over the brisket in the roasting pan.

Empty one pack of kosher onion soup mix over the browned onions and meat. Arrange all of the apricots on top of the soup mix. Pour liquid around brisket. The recipe says that you should not pour any liquid on top of the apricots. Personally, I like to drizzle a bit of olive oil on top of the apricots to keep them somewhat moist. Cover the brisket with a sturdy lid.

Bake at 325 degrees F for 1 hour. Remove lid and add more liquid around brisket, if needed. Cover, and cook another hour. Remove lid, and stir apricots into gravy surrounding the meat. Leave uncovered, and cook for 20 minutes. Stir gravy again, and add more water if the gravy is too thick. Cool before slicing across the grain. If desired, bake a day ahead, refrigerate and then slice the next day. Warm up slices, covered and serve covered with apricots and gravy.