

Our State eats

Apple Spiced Brisket

Yield: 10 Servings

- 1 (5-pound) beef brisket, chuck roast or rump roast**
- 1 teaspoon salt**
- 2½ cups apple juice**
- 1 teaspoon ground cinnamon**
- 1 teaspoon ginger**
- 1 teaspoon nutmeg**
- 1 apple, peeled, cored and chopped**
- 2 tablespoons dried fruit (raisins, prunes, apricots)**

Line a large roasting pan with heavy-duty foil, leaving a 1½-inch collar around the edges. Prick the meat with a fork on both sides and sprinkle with salt. Place on a rack in the prepared roasting pan. Bake, uncovered, at 450 degrees for 1 hour.

Remove any excess fat from the pan. Combine the apple juice, cinnamon, ginger, and nutmeg in a bowl and mix well. Pour over the meat. Cover the pan with heavy-duty foil and seal tightly. Bake at 350 degrees for 1½ hours or until the meat is tender.

Remove the meat to a warm serving platter and keep warm in a low oven. Pour the meat juices into a saucepan. Stir in the apple and raisins. Bring to a boil and reduce the heat. Simmer for 3 minutes or until the apple is tender. Slice the meat across the grain and spoon the sauce over the meat.

Subscribe to the Our State Eats newsletter and get recipes weekly.
Go to ourstate.com/os-newsletters