Overnight brisket with apricots and carrots recipe
Serves 6
1 flat-cut (3 1/2 to 4 pounds) brisket
Salt and pepper, to taste
2 tablespoons olive oil
3 cloves garlic, finely chopped
2 large onions, halved and sliced
1/2 cup sherry vinegar
1/4 cup brown sugar
1/2 cup canned crushed tomatoes
8 dried apricots
3 cups chicken stock
2 bunches slender carrots, peeled and left whole
2 tablespoons chopped parsley (for garnish)
Boiled new potatoes (for serving)

1. Set the oven at 325 degrees. Sprinkle the brisket on both sides with salt and pepper.

2. In a large, flame-proof casserole that will hold the brisket flat, heat the oil over medium-high heat. Add the brisket and brown for 4 to 5 minutes on a side. Transfer to a platter.

3. Discard all but about 2 tablespoons of fat from the pan. Return it to medium heat and add the garlic and onions. Cook, stirring occasionally, for 5 minutes, or until they begin to soften.

4. Stir in the vinegar, brown sugar, tomatoes, apricots, and the stock. Bring to a boil. Return the brisket to the pot, cover, and transfer to the oven.

5. Cook the brisket for 3 1/2 hours. Remove the lid and continue cooking for 30 more minutes, or until the meat is very tender. (Total cooking time is 4 hours.)

6. Transfer the meat to a large, flat container or platter. Cover with the lid or foil and refrigerate overnight.

7. Set a strainer over a bowl. A few ladles at a time, strain the sauce, pressing the sides of the strainer with a rubber spatula until the pulp is almost dry. Discard the pulp. Transfer the sauce to a container and refrigerate overnight.

8. Set the oven at 300 degrees. Remove and discard the fat from the sauce.

9. In a wide skillet over medium-high heat, bring the sauce to a low boil. Add the carrots and cook, uncovered, for 8 to 10 minutes, or until tender.

10. Slice the brisket against the grain and transfer the slices to a baking dish. Add the carrots to the dish and spoon the sauce over the top.
11. Cover with foil and bake for 20 to 25 minutes, or until the meat and sauce are hot. Transfer to a serving platter and sprinkle with parsley. Serve with boiled potatoes and the remaining sauce on the side.

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