





# Beef Brisket With Savory Sauteed Apples

Brisket simmers with onions and apple cider while a savory mixture of apples, onions, cranberries and walnuts reduce down for a tasty sauce.

## INGREDIENTS

- 1 beef Brisket Flat Half (2-1/2 to 3-1/2 pounds)
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4.00	8	42 Cal	33g
Hours	Servings		Protein

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1 beef Brisket Flat Half (2-1/2 to 3-1/2 pounds)

1 tablespoon vegetable oil

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1/2 teaspoon salt  
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1/2 teaspoon pepper

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1/2 teaspoon pepper

1 large onion, coarsely chopped, divided

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1 cup apple cider

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2 tablespoons butter

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1 cup fresh or frozen cranberries  
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2 tablespoons packed light brown sugar

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1/3 cup walnuts, toasted, coarsely chopped - To toast walnuts, spread in single layer on metal baking sheet. Bake in 350°F oven 3 to 5 minutes or until lightly browned, stirring occasionally. (Watch carefully to prevent burning.) Set aside to cool.

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## COOKING

1. Heat oil in stockpot over medium heat until hot. Place Brisket in stockpot; brown evenly. Remove brisket from stockpot; season with salt and pepper.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
8		14g	63mg		21g	33g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com