



Hard Apple Cider Braised Brisket

Ingredients

- 5-8 lb beef brisket
- 2 tablespoon [Fustini's Grilling Rub](#)
- 3 tablespoons [Fustini's Medium SELECT olive oil](#)
- 1 medium yellow onion, sliced
- 3 tablespoon [Fustini's Michigan Apple](#)
- 1 12oz. bottle Hard Apple Cider
- 3 tablespoon [Black Sheep Gastronomy Worcestershire Sauce](#)
- 1 tablespoon corn starch

Directions

Step 1.

The day before, rub Grilling rub all over the sides and ends of brisket. Refrigerate overnight.

Step 2.

In a 6qt Dutch oven, heat olive oil. Add seasoned brisket and sear each side and ends of filet. When turning to the last side, add sliced onion to the pot.

Step 3.

Once the meat has been seared, add Fustini's vinegar and hard apple cider to deglaze the pan. Add in Worcestershire sauce and stir to combine. Place lid on the pot and put in a 225-degree oven for 8-10 hours

Step 4.

Before serving, remove brisket from pot and place on a baking sheet. Broil in the oven on each side 3-4 min to brown. Remove from heat and slice against the grain.

If you need a sauce to pour over, leave liquid in Dutch oven and bring to boil. Pull out some hot liquid and combine with cornstarch to create a slurry. Whisk in slurry to create gravy.