

# Cider-Braised Brisket with Onions

Difficulty: Beginner | Prep Time: 4.5 Hours | Serves: 6  
Recipe by Draeger's Cooking School

- 1 (3 ½ to 4 pound) boneless beef brisket, trimmed of excess fat
- 2 tablespoons olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 pounds white onions, halved lengthwise and thinly sliced lengthwise (6 cups)
- 1 bay leaf



- 1 (12-oz) bottle cider
- ¼ cup beef demi-glace
- 1 tablespoon balsamic vinegar

## Preparation:

Preheat oven to 350°F.

Pat brisket dry and sprinkle with salt and pepper. Heat oil in a 6-to-8-quart wide heavy pot over moderately high heat until hot but not smoking, then brown meat well on all sides, about 10 minutes total. Transfer with tongs to a platter.

In fat remaining in pot over moderate heat, cook onions with bay leaf, stirring occasionally, until golden, 10 to 12 minutes. Remove from heat and transfer half of onions to a bowl. Arrange brisket over onions in pot, then top with remaining onions. Add cider, beef demi-glace and balsamic (liquid should come about halfway up sides of meat) and bring to a boil.

Cover pot and braise in middle of oven until meat is very tender, 3 to 3½ hours. Cool in sauce, uncovered, 30 minutes. Transfer brisket to a clean cutting board. Skim off any fat from sauce, then season sauce with salt and pepper. Slice meat across the grain and serve with sauce.