

Cedar River Farms® Slow-Roasted Beef Brisket with Wild & Tame Mushrooms and sides

Ingredients:

- One whole Cedar River Farms beef brisket 6-10 lbs. trim fat cap down to ¼"
- Basic seasoning rub (¼ cup kosher salt, 2 tbsp. each garlic and onion powder, 1½ tsp. each cayenne, paprika, chili powder, dry mustard, celery salt)
- 4 cups dry red wine, reduced by half
- 1 (32 oz.) carton beef broth
- 6 cloves garlic, minced
- 1 tsp. Worcestershire sauce
- 2 lbs. assorted mushrooms; ie. cremini, shiitake, white, chanterelle, etc
- 2 sprigs fresh thyme and/or rosemary – optional



Directions:

Prepare the basic seasoning rub, and then season the brisket generously on all sides. Wrap in plastic wrap and refrigerate for minimum six hours or overnight. Preheat oven to 325 degrees F. Remove plastic wrap. In a large heavy bottomed casserole, brown the brisket lightly over high heat using a few tablespoons of the oil. Place brisket in roasting pan, and add in the reduced red wine, beef broth, garlic and Worcestershire sauce. Cover and bake the brisket in the oven for 2½-3 hours, uncovering to baste with pan juices occasionally. Add mushrooms, fresh thyme and rosemary (if using) into the liquid in the roasting pan during the last 30-45 minutes of cooking time along with 3 tbsp. butter. Continue cooking uncovered after adding the mushrooms and until the brisket is fork-tender. Remove brisket from the pan to rest for 15-20 minutes. Strain mushrooms from the cooking liquid, and reserve warm until serving. Reduce pan gravy to thicken slightly if necessary, or add in a little water or additional beef broth if already on the thick side.



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Roasted Onions, Green Beans, Horseradish Whipped Potatoes and Mac N' Cheese Ingredients:

2 lbs. small onions, white boiling, pearl or cippolini, peeled

2 lbs. green beans, trimmed

3 lbs. boiling potatoes, washed, peeled, boiled

1¼-2 cups half & half

¼ lb./8 tbsp. butter

3 tbsp. prepared horseradish

Salt and freshly milled black pepper

¼ cup basic olive oil or vegetable oil

4 tbsp. unsalted butter (for browning brisket and finishing vegetables)

½ lb. elbow macaroni

2 eggs

6 oz. milk

3 tbsp. butter

1 tsp. salt

⅓ tsp. garlic powder

½ tsp. Coleman's dry mustard

10 oz. shredded cheddar cheese

2 dashes Tabasco hot sauce

1-2 drops Worcestershire sauce



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Directions:

In a medium casserole with boiling, salted water, blanch the onions for 4-5 minutes and strain. In a sauté pan over medium heat, finish by browning lightly with a couple teaspoons each of oil and butter until tender. Season with salt and pepper.

Blanch the green beans for 4-5 minutes in the same boiling water, drain and season with butter, salt and pepper.

Drain boiled potatoes when tender. Mash by hand or with mixer. Bring half & half to a boil in small casserole with ¼ lb. butter. Mix into mashed potatoes gradually to a creamy consistency. Finish with prepared horseradish, salt and pepper.

Cook the elbow macaroni very al dente in a pot of boiling, salted water. Drain and hold in same pot. Whisk together remaining ingredients except cheese. Pour over pasta. Put pot back on stove over low heat. Add cheese, and stir pasta continuously for 2-4 minutes until creamy.

Carve brisket into ¼" slices across the grain, and serve with the pan gravy, horseradish whipped potatoes, green beans, mushrooms and onions.



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