



Braised Brisket with Carrots & Prunes

PAIRS WONDERFULLY WITH A BOTTLE OF OUR CRANKASE

EQUIPMENT: Electric pressure cooker (see Tip) Inspired by tzimmes, a vegetable stew featuring dried fruit and commonly served for the Jewish New Year, we added carrots and prunes to this brisket for a sweet-and-savory flavor.



Ingredients

- 2 pounds beef brisket, preferably center cut, trimmed
 - 1 teaspoon salt, divided
 - ½ teaspoon ground pepper, divided
 - 1 tablespoon grapeseed or canola oil
 - 1 large, sweet onion, chopped
 - 2 medium carrots, chopped
 - 2 cloves garlic, chopped
 - 2 teaspoons grated fresh ginger
 - 1 teaspoon ground coriander
 - 1 teaspoon ground cumin
 - 1 cup low-sodium beef broth
 - ½ cup chopped pitted prunes
- ¼ cup raisins
 - 1 tablespoon tomato paste

Steps

1. Pat brisket dry and sprinkle with ½ tea-spoon salt and ¼ teaspoon pepper. Heat oil in an electric pressure cooker on Saute mode. Add the brisket and cook, flipping once, until browned on both sides, 8 to 10 minutes. Transfer to a clean plate.
2. Add onion, carrots, garlic, ginger, coriander and cumin to the pressure cooker and cook, stirring often and scraping up any browned bits. until the vegetables start to soften, about 4 minutes. Stir in broth, prunes, raisins and tomato paste. Nestle the brisket into the sauce.
3. Close and lock the lid. Cook on high pres-sure for 1 hour. Let the pressure release naturally for 15 minutes. Release the remaining pressure manually. Remove lid.



4. Transfer the brisket to a clean cutting board. Stir the remaining $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper into the sauce. Thinly slice the brisket against the grain and serve with the sauce.

SERVES 8: 3 oz. beef & $\frac{3}{4}$ cup sauce each