

Chef Annie's Root Vegetable Brisket

First Cut Brisket ½ of whole

Annie's Herbs de Provence – 2 ounces

6 garlic cloves, peeled & minced (or 2 tablespoons of jar garlic, minced)

Vegetables for Brisket:

1 medium sweet onions, peeled & sliced

4 large carrots, peeled and large diced

4 stalks of celery, large diced

16 ounces of beef broth

Annie's Chipotle Balsamic BBQ Sauce

32 ounces Heinz Ketchup

8 ounces of Balsamic Vinegar

½ can Chipotle's in Adobo Sauce – mince chipotles and use sauce

1. Rub the brisket with Herbs de Provence and garlic.
2. Pour 6 tablespoons of Olive Oil in your roasting pan. Sear brisket in the olive oil on both sides until brown & fragrant. Remove brisket from pan and allow to rest on a plate.
3. Sautee the onions, carrots & celery in roasting pan until vegetable are slightly caramelized.
4. Put brisket back in the pan on top of vegetables. Add the barbeque sauce and spread out into the bottom of the pan for a minute. Add beef stock around brisket and bring to a boil.
5. Cover tightly with aluminum foil and bake for 2 & ½ hours at 325 degrees. Turn brisket once half way through the cooking time.
6. Allow everything to cool overnight.
7. Remove any fat on top of your sauce and throw away. Lift cooked brisket onto cutting board and slice. Place slices into an oven safe serving dish. Lift vegetables out and place around brisket, Pour sauce over brisket and vegetables.
8. Reheat brisket, sauce and vegetables at 225 degrees at least three hours before dinner.

Tiffany's Jewish Apple Cake

Ingredients

4 Large Eggs
1/4 cup fresh orange juice
1 cups canola oil
1 cup sugar
1 cup light brown sugar
1 teaspoon vanilla
2 3/4 cups flour
1 tablespoon baking powder
1 teaspoon salt
6 cups of peeled and chopped apples
1 tablespoon cinnamon & 1/4 cup sugar

1. Preheat oven to 350 degrees.
2. Spray bundt pan with baking spray with flour.
3. Toss apples with cinnamon and 1/4 cup sugar until coated
4. Beat egg until yellow, add remaining sugar, oil, orange juice and vanilla and mix until well creamed. Add flour, baking powder, and the salt. Mix until well combined.
5. Pour half cake batter into the bundt pan. Pour 1/2 apple mixture in and swirl with a knife.
6. Repeat with remaining batter and apple mixture.
7. Bake at 350 for 45 minutes covered with foil. Remove foil and bake for another 45 minutes. Test cake by poking in the center with a toothpick. Toothpick should come out clear when cake is done.
8. Cool cake completely. Turn out onto a large round plate or cake stand.
9. Dust with powdered sugar and enjoy!