

Baby Bella and Cranberry Brisket

My cousin, who is very innovative in the kitchen, recommended this brisket recipe. Our photographer asked to take a break after photographing it, because it looked so good, he wanted to try some. He gave it two enthusiastic thumbs up!

- 1 (4-pound) brisket
- 1 cup chicken broth
- 1 cup jellied cranberry sauce
- ¼ cup potato starch
- 1 large onion, sliced
- 4 cloves garlic, chopped
- ¾ Tablespoon dried rosemary
- salt, to taste
- pepper, to taste
- 12 ounces baby Portobello mushrooms, cleaned and halved



1. Preheat oven to 400°F.
2. Whisk together broth, cranberry sauce, and potato starch.
3. Pour mixture into a large roasting pan. Add onions, garlic, and rosemary.
4. Season roast with salt and pepper. Place over onions in roasting pan. Spoon cranberry mixture in the pan over the meat.
5. Cover. Bake for 2½ hours.
6. Add mushrooms and bake, covered, for additional 45 minutes.
7. Cool. Slice thinly across the grain.
8. Reheat in sauce before serving.

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