

## **BRAISED BRISKET WITH BOURBON-APRICOT GLAZE**

*(adapted from Bon Appetit, February 2012)*

*for the dry rub:*

- 1 tablespoon plus 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon smoked paprika
- 1/8 teaspoon ground cinnamon

*for the meat:*

- 1 flat-cut brisket (about 4-pounds, with 1/3 inch top fat layer kept intact)
- 2 tablespoons grapeseed oil, divided
- 2 chopped shallots
- 1 garlic clove, smashed
- 2 cups water
- 2 cups beef stock
- 1 bottle stout beer (12 ounces)
- 3/4 cup bourbon
- 1/4 cup (packed) light brown sugar
- 1/4 cup soy sauce
- 6 large sprigs thyme
- 3 celery stalks, chopped
- 4 plum tomatoes, chopped
- 4 large carrots, chopped
- 1 tablespoon balsamic vinegar

*for the glaze:*

- 1/2 cup apricot preserves
- 2 teaspoons bourbon
- Kosher salt and freshly ground black pepper

Mix all ingredients for the rub in a small bowl, and rub the brisket all over with it. Cover and place in the refrigerator from 2 hours to overnight. Remove to room temperature 1 hour before you start cooking.

Heat the oven to 325 F. Heat 1 tablespoon of grapeseed oil on a large, oven-proof pot until very hot. Add the brisket, fat side down, and cook undisturbed for about 6 minutes, until golden brown. Turn the meat over and cook for 4 to 5 more minutes. Remove the meat to a plate and tent lightly with aluminum foil.

Reduce heat to medium and add remaining 1 tablespoon oil. Add shallots and garlic. Cook, stirring occasionally for about 5 minutes. Add water, beef broth and all remaining ingredients. Bring liquid to a simmer. Return brisket to pot. Cover and transfer to oven.

Braise until brisket is very tender to the touch but still holds its shape, about 4 and a half hours. Using a large spatula, transfer brisket, fat side up, to a large plate. Strain the braising liquid into a large bowl. Return liquid to pot, bring to a simmer, and cook until reduced to 2 cups, about 15 minutes. Score fat side of brisket by cutting a crosshatch pattern. Return brisket, fat side up, to pot with reduced braising liquid.

Make the glaze by transferring 1/4 cup of the braising liquid to a blender, and pureeing with the apricot preserves and the bourbon. Season with salt and pepper. Preheat broiler. Spread 3–4 tablespoons glaze on top of brisket with a silicone brush. Broil brisket in pot until browned and glazed, watching carefully to prevent burning, 4–5 minutes.

Transfer brisket to a cutting board. Slice against the grain and transfer to a large platter. Ladle braising liquid over. Drizzle remaining glaze on top, if desired.