



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Brisket with Sweet & Sour Onions, Carrot Fries and Local Green Salad

Ingredients

Beef Brisket, Tomato Paste, Onions,
Balsamic Vinegar, Honey, Salt and
Pepper

Brisket Gravy

Carrot Fries
Seasoned with oil, salt and pepper

Local Greens

Salad Dressing
Olive Oil, AVC, Lemon Juice, Garlic,
Shallot, Honey, Salt, Pepper

Directions

Preheat oven to 400 and take out two baking sheets.

Place precut carrots on one baking sheet and spread out.
Roast on the middle rack for 25 minutes, turning half way through.

Place brisket on the second baking sheet and cover with foil. Place on the lower rack for the last 15 minutes the carrots are cooking.
Remove and slice thinly against the grain (may be pre-sliced).

optional: brisket gravy can be served cold or hot.
To reheat, pour into a saucepan and place over low heat on the stove until hot.

Toss greens in the dressing. Plate everything and enjoy!