



### Cranberry, Walnut Brisket with Onion Jam

Bright, rich, and utterly yummy describes this amazing brisket. With just the right amount of heat added from a bit of pepper the onion, cranberry and walnut jam is the real star here.

#### Ingredients

##### Brisket

5 lb brisket roast flat cut  
2 tablespoon paprika  
2 tablespoon brown sugar  
1 tablespoon chili powder  
1 tablespoon dry mustard  
2 teaspoon garlic powder  
2 teaspoon salt

2 teaspoon black pepper  
1 teaspoon cumin  
1 teaspoon onion powder  
1 ½ cups beef stock

##### Cranberry onion jam

1 tablespoon oil  
3 sweet onions chopped  
juice and zest of 1 orange  
2 sprigs thyme  
12 oz fresh cranberries  
1 cup finely chopped @farmfreshnuts walnuts  
½ cup brown sugar  
1 tablespoon balsamic vinegar

#### Instructions

Preheat oven to 350 degrees F.

Combine seasonings for brisket (paprika - onion powder). Rub seasonings on the brisket, making sure to cover every surface. Place brisket fat side up on a roasting pan and roast uncovered for 1 hour.

Reduce heat to 300 degrees F. Add beef stock and enough water to yield about ½ inch liquid in the roasting pan. Cover brisket and continue to roast for about another 3 hours or until brisket is fork tender.

Meanwhile, prepare the jam. Heat 1 tablespoon in a medium-low saute pan over medium heat. Add chopped onions and saute until caramelized, about 20 minutes. Add a small amount of water if the pan becomes too dry. Add remaining ingredients (orange - vinegar) and continue to cook until cranberries soften and the jam becomes syrupy. Remove from heat.

Slice brisket and serve with jam.