

## **Brisket in Honey and Mustard Sauce**

2 rounded tablespoons Dijon mustard  
2 - 3 heaping tablespoons honey preferably unheated  
2 teaspoons paprika  
1 teaspoon smoked paprika  
2 teaspoons granulated garlic  
1 teaspoon onion powder  
4-5 tablespoons caramelized onions [Basic Sauteed Onions, A Kitchen Staple](#) - **OR**  
one medium peeled, chopped onion sauteed till medium brown in 2 tablespoons of oil  
2 cups chicken or beef broth, can be made with 2 heaping tablespoons powdered broth reconstituted with 2 cups hot water

Take a pan with high enough sides to contain brisket and liquid. Preheat oven to 350 F/180 C.

Rub brisket top and bottom with mustard and honey. Sprinkle all spices on top of brisket rubbing into coated meat. Sprinkle onions over top of brisket. Let rest for 1/2 hour in roasting pan which you cover with aluminum foil. Remove foil and pour broth carefully around sides of brisket not on top - broth should come about halfway up sides of the meat. Cover pan tightly with lid or double layer of tin foil. Bake 1 hour at 350 then lower temperature to 325 F and continue cooking about 1 hour 45 minutes to 2 hours or till meat is soft and tender. If serving immediately, let rest to redistribute the juices in the meat for at least 20 minutes covering with tin foil. If not, let rest anyway and I usually cut the meat after resting and store in the amazing gravy and reheat in it. Serve with mashed potatoes or rice. Freezes very well.