

## **Bourbon, Garlic and Honey Brisket**

1 1.6 kilo (3.5 pounds) brisket

3 tablespoons honey

4 tablespoons bourbon

6 cloves garlic chopped, fresh or frozen

1 teaspoon crushed or grated ginger or 2 cubes crystallized ginger, chopped

1 cup (250 ml) orange juice

4 tablespoons soy sauce

8 medium potatoes, peeled and cut in half

Directions:

Preheat oven to 350 F/180 C. (after one hour you will lower temperature to 325 F/160 C)!

Place brisket in roasting pan with lid (or you will use tin foil to cover in 2 layers). Slather the honey on the top of the meat and pour bourbon on top. Take chopped garlic and ginger and sprinkle on top of that. Around the sides of the meat (not on top, we don't want to wash away the garlic and ginger) pour the orange juice and soy sauce. Tuck the potatoes all around the meat, not underneath since the meat should sit in the liquid. Cover pan tightly with lid or aluminum foil and place in oven. Time for one hour and lower temperature to 325 F/160 C. Continue cooking in oven for another hour and a half. Remove and test with wooden skewer. It will most likely need an additional half an hour. Sweep garlic and ginger into the liquid in the pan, cover back up and continue cooking for half an hour. Let rest at least 20 minutes before slicing. Freezes beautifully and reheats beautifully.