

More than 1 hour

Serves 6-8

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Ingredients:

- 2kg brisket
- 1 Tbsp (15ml) olive oil
- Salt and milled pepper
- 2 large onions, sliced
- 2 cloves garlic, crushed
- ½ cup (125ml) balsamic vinegar
- 1 cup (250ml) beef stock
- 1 cup (250ml) rooibos tea
- ½ cup (125ml) brandy
- 1 jar (155g) cranberry jelly
- 4 bay leaves
- 4 stalks thyme
- 3 stalks celery, sliced
- Focaccia, to serve
- Salad leaves, to serve

Method

1. Preheat oven to 170°C.
2. Rub beef with oil and season. Brown in a heavy-based ovenproof casserole.
3. Remove meat and set aside.
4. Add onion and fry until golden. Add garlic and fry for a minute.
5. Add balsamic vinegar and cook until caramelised, about 2 minutes.
6. Stir in stock, tea, brandy, cranberry jelly, herbs and celery, and return meat to casserole.
7. Cover and roast for 2 hours.

8. Remove lid and cook for another hour until meat is tender and can be pulled apart using two forks and sauce has reduced by a third.
9. Season to taste.
10. Serve with focaccia and salad leaves.

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