



# Locals Choice Club

Recipes for pairing with Locals Choice  
Club March 2012 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
707. 857.4900

## Joe's Organic Slow-Cooker Brisket & Vegetable "Tzimmes" for Passover

Pair with Gunfighter California Republic Zinfandel Blend 2009

8 servings

### Ingredients:

- 7 oz. organic chopped onions, about 2 cups
- 3 lbs. lean grass fed beef brisket, trimmed, cut into 1-inch pieces
- 2 large organic garlic cloves, minced
- 2 medium organic sweet potatoes, peeled and cut into bite-size chunks
- ½ lb. organic baby carrots, cut in half if large
- 8 small organic new potatoes, halved
- 16 organic prunes, pitted
- 4 Tbsp. Fresh lemon juice (approx. 2 lemons)
- 5 tsp. Organic honey
- 1 ½ tsp salt
- ½ tsp pepper
- ¼ tsp ground cinnamon
- 1 cup canned organic beef broth

### Directions:

Place onion, beef, garlic, sweet potatoes, carrots, new potatoes, prunes, 2 Tbsp. Lemon juice and 1 Tbsp. Honey in 5-6 quart slow cooker. Add salt and pepper, cinnamon and broth, stir well.

Cook on low setting for 7-8 hours. About 5 minutes before serving, stir in remaining 2 Tbsp. Of lemon juice and remaining tsp of honey; cover and cook on low for 5 minutes.

Yields 1 ½ cups per serving

Notes: you can substitute dried apricots for the prunes. For a thicker gravy, combine a tablespoon of flour with ¼ cup of the liquid from the slow-cooker and mix until lump-free. Add the mixture to the slow cooker, cover and cook on low for 10 minutes..

