



## **PICKLED BEEF BRISKET WITH POTATO PANCAKES AND RED CABBAGE**

### **PICKLED BEEF BRISKET:**

**4 LB LEAN BEEF BRISKET, SALT, PEPPER,  
1 LARGE ONION, 3 CUPS OF VINEGAR, 3 CUPS OF WATER, 1 CUP OF PICKLE SPICE,  
1 CUP OF SUGAR**

**RUB BEEF BRISKET WITH SALT AND PEPPER, MIX ALL INGREDIENTS POUR OVER  
BEEF BRISKET**

**MARINATE FOR 3 DAYS.**

**COOK IT FOR 2 ½ HRS, LET SIT FOR 10 MINUTES AND SLICE.**

### **SAUCE:**

**1/4 CUP BROWN SUGAR, 1/2 CUP OF RAISINS, 1/2 GALLON OF BEEF STOCK,  
2 TABLESPOONS OF FLOUR, 2 TABLESPOONS OF BUTTER**

**MELT BUTTER ADD FLOUR LIGHTY BROWN ADD BROWN SUGAR THEN ADD BEEF  
STOCK**

**BOIL SLOWLY FOR 20 MINUTES ADD RAISINS.**

### **POTATO PANCAKES:**

**8 LARGE POTATOES, 1 ONION, 2 EGGS, 4 TABLESPOONS OF FLOUR,  
1 TEASPOON OF SALT, 1/4 TEASPOON OF PEPPER, HALF A CUP OF CHOPPED FRESH CHIVES.  
SHREDDED POTATOES MIX WITH ALL INGREDIENTS, HEAT OIL IN A FRYING PAN  
AND SCOOP ONE HEAPING TABLESPOON OF MIXTURE AT A TIME IN TO OIL AND  
COOK PANCAKES TO LIGHTY BROWN ON EACH SIDE.**

### **RED CABBAGE:**

**3 TABLESPOONS OF BUTTER, 1 LARGE ONION, 1 MEDIUM RED CABBAGE,  
1 CUP OF WATER, 1 CUP OF RED WINE, 1/2 CUP OF APPLE CIDER VINEGAR,  
2 SPOONS OF SUGAR, 1 TEASPOON OF SALT, 1/2 TEASPOON OF GROUND NUTMEG  
MELT BUTTER, ADD ONION COOK UNTIL TENDER, ADD RED CABBAGE COOK FOR  
10 MINUTES, ADD EVERYTHING ELSE AND COOK FOR 30 MINUTES.**

**Recipe by Chef Henning Lorenzen**

**Executive Chef and Director of Food and Beverage at Fox Hill luxury retirement community  
in Bethesda, Maryland**

**Visit Fox Hill at: [www.foxhillresidences.com](http://www.foxhillresidences.com) for more information.**

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