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Beef Brisket with Horse-radish Sauce

TO PREPARE: 20 MIN. TO COOK: ABOUT 3½ HRS.

- 1 6- to 7-lb. point of beef brisket (fresh)
- 4½ teaspoons seasoned salt
- 4 to 5 tablespoons flour
- ½ cup chili sauce
- ½ cup catsup
- 1 5-oz. jar prepared horse-radish
- 1 cup boiling water

1. Sprinkle the beef with the seasoned salt. Coat evenly with flour. Set meat on a rack in a roaster.
2. Roast at 450°F 30 min.
3. Mix the chili sauce, catsup, and horse-radish together in a bowl. Remove pan from oven and spoon chili-sauce mixture over meat. Pour water into bottom of pan. Cover.
4. Reduce oven temperature to 350° F. Return meat to oven and continue cooking about 3 hrs., or until meat is tender. If desired, thicken cooking liquid for gravy. 10 to 12 servings

Glazed Stuffed Beef Heart

TO PREPARE: 30 MIN. TO COOK: ABOUT 3 HRS.

- 1 3- to 3½-lb. beef heart
- ¼ cup butter or margarine
- ¼ cup finely chopped onion
- 1 qt. soft bread crumbs
- 1 tablespoon minced parsley
- 1 teaspoon poultry seasoning
- ¼ teaspoon salt
- Few grains black pepper
- 3 tablespoons fat
- 1 cup finely chopped onion
- 3 cups hot water
- 3 cups quick beef broth (use 3 beef bouillon cubes to 3 cups hot water)
- 2 teaspoons salt
- 1 teaspoon celery salt
- ¼ teaspoon black pepper
- 1 teaspoon marjoram
- ½ cup red currant jelly, broken in small pieces
- 1 tablespoon water

1. Cut arteries, veins, and any hard parts from beef heart. Wash and set aside to drain.
2. Heat ¼ cup butter in a skillet. Add ¼ cup chopped onion and cook until onion is soft, occasionally moving and turning with a spoon. Add contents of skillet to a large bowl containing a mixture of the bread crumbs, parsley, poultry seasoning, ¼ teaspoon salt, and few grains pepper. Mix lightly until thoroughly blended. Stuff heart

- with the mixture. Fasten with skewers. Set aside.
3. Heat fat in a Dutch oven. Add 1 cup onion and cook until onion is soft. Remove onion and set aside.
4. Put beef heart into the Dutch oven; brown lightly on all sides. Add water, beef broth, salt, celery salt, pepper, and the onion to Dutch oven. Bring liquid rapidly to boiling; reduce heat, cover and simmer 2½ to 3 hrs., or until heart is tender.
5. About 15 min. before end of cooking time, add marjoram.
6. Heat jelly and water together over hot water until jelly is melted; stir occasionally.
7. Remove heart from liquid. Strain and reserve cooking liquid for gravy. Brush beef heart with the jelly to glaze. Serve with the gravy. About 8 servings

For Gravy—Measure 3 cups of the reserved cooking liquid. Heat ½ cup butter or margarine in the Dutch oven. Blend in ½ cup flour. Heat until mixture bubbles and flour is lightly browned. Remove from heat and stir in the reserved cooking liquid and 2 teaspoons lemon juice. Return to heat. Bring rapidly to boiling, stirring constantly, and cook until mixture thickens; cook 1 to 2 min. longer.

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