

Jewish Holiday Brisket

Description

This brisket is one of the memorable dishes we enjoy for the Jewish holiday meals, perfect for Passover, Rosh Hashanah and Chanukah.

Ingredients

- 4 lbs beef brisket, trim the fat
- 2 cups manischewitz red wine
- 1 brown onion, dice into 1/4 inch pieces
- 2 carrots, diced into 1/4 inch pieces
- 2 stalks celery, diced into 1/4 inch pieces
- 4 cloves garlic, minced
- 1 tsp peppercorns
- 1 tsp fresh thyme leaves
- 2 tbsps vegetable oil
- 3 cups beef stock
- 1/4 cup ketchup
- 1/2 tsp kosher salt



Summary

Yield: 8

Prep Time: 2 hours

Category: Meats

Cuisine: Jewish

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Instructions

Trim any extra fat from the brisket. Leave some fat or the brisket will be too dry.

Marinade

To prepare the marinade, in a small mixing bowl, combine the Manischewitz wine, garlic, onion, carrots, celery, peppercorns and thyme. Place the brisket in a large glass bowl, pour the marinade over the brisket, cover or seal, and marinate in the refrigerator for 8 hours.

Braise

Preheat the oven to 350° F.

Drain the marinade from the brisket and reserve half of the liquid. Pat the beef dry with paper towels.

In a large Dutch oven, heat the vegetable oil over high heat . Place the brisket in the pan and sear on all sides. Transfer the brisket to a plate temporarily.

Add the ketchup to the cooking pan and reduce over medium-low heat for about 3 to 4 minutes. Add the reserved marinade liquid to the pan and scrape the browned drippings from the bottom of the pan with a wooden spoon. Return the brisket to the pan and add the beef stock. The liquid should be about 1/3 of the way up the side of brisket.

Add the salt to the liquid and stir to mix. Bring to a simmer, cover and continue to cook in the oven for about 1 1/2 hours, until the meat is fork tender. Remove from the oven, take the brisket from the Dutch oven pan, set aside and keep warm.

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Skim any excess grease from the cooking liquid. Pureé the liquid in a blender. If the liquid is too thick, thin with beef stock. If too thin, cook down to reduce until thickened.

To Serve

Slice the brisket and serve warm with the sauce. Serves 8 to 10.