

Brisket of Beef Recipe

Judy's Recipe from a List of recipes for a Passover Seder - Serves approx 10-12

Ingredients

5 1/2 lbs	1 Brisket, Top Flap removed And fat trimmed
3	Large Onions (thinly sliced)
2 Cloves	Whole Fresh Garlic
2 Cups	Dry Red Wine
3 TSP	Olive Oil
1/4 tsp	Cracked black pepper fresh
1 1/2 tsp	Salt (Kosher) ...
5	Medium carrots, peeled and Cut into 2-inch pieces
2	Celery stalks peeled to remove strings and cut into 2- inch pieces
1	28 oz can plum tomatoes with juice, pureed through a food mill

Directions

Heat oven to 325 Deg F

Season both sides of brisket with salt & pepper

Heat 2 TSP of olive oil in heavy pot over medium-high heat. Add brisket and brown very well (4-5 mins per side approx) – set aside

Reduce heat to Medium-low, add remaining oil, onions and garlic and cook stirring frequently until quite brown and soft (25 mins approx).

Add red wine, raise heat to high and to a boil. Cook for 2 mins scraping up the brown bits on the bottom of the pot.

Add Carrots, celery and tomatoes and stir well to combine.

Return the brisket to pot, spooning some of the liquid and vegetables over it.

Cover and transfer to oven. Cook until very tender, about 3 hrs, carefully turning the meat after 1 1/2 hrs.

Let cool slightly, remove brisket carefully to avoid shredding. Slice the brisket across the grain

** Transfer sauce to food mill and process until smooth. Adjust seasoning with salt and pepper.

** can be skipped.