

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Traditional Brisket

Classic dish for Chanukah. The beauty of brisket is that this recipe takes this lowest cut of beef and turns into something quite delicious. No need for choice or prime quality, select grade will work just fine.

BY CHEF MARTY SLAVIN

### Ingredients

5 lbs. brisket  
(Use the fat end of the brisket, it will result in a much more tender product)

1 tbsp. dried thyme

1 tbsp. sweet paprika

1 tbsp. dried sage

½ tsp. ground pepper

½ tsp. kosher or sea salt, plus more for seasoning

2 tbsp. oil, either canola or peanut works best (Olive oil will burn)

4 sliced medium onions, approximately 3 lbs

3 sliced carrots

3 sliced celery stalks

2 cups beef broth

½ cup red wine vinegar

½ cup tomato puree

5 garlic cloves

1 tbsp. whole black peppercorns

1 bunch chopped Italian parsley

### Directions

Whisk thyme, paprika, sage, ground pepper and ½ tsp. salt. Rub this spice mixture all over the brisket.

Preheat oven to 350°F.

In a large flameproof roasting pan, heat oil over high heat. Add brisket and brown on all sides, approximately 8–10 minutes. Transfer the brisket to a baking sheet.

Add the onions, carrots and a generous pinch of salt to roasting pan and cook over moderate heat until vegetables are starting to brown and are softened. Add stock, vinegar, tomato puree, garlic, peppercorns and bay leaf and bring to simmer. Return brisket to roasting pan.

Cover the pan with aluminum foil and bake in oven for 3–4 hours until very tender.

Transfer to carving board, tent with foil and let rest for 20 minutes.

### To Serve

Option 1: Take out peppercorns, bay leaf, and puree roasting liquid in a blender or with an immersion blender. Stir in ¼ cup of chopped parsley. Slice brisket and serve with the sauce. Garnish with more chopped parsley.

Option 2: Take out the bay leaf and served with roasting liquid and whole vegetables. Garnish with chopped parsley.



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