

BRAISED BEEF BRISKET



Ingredients

Servings: 10 to 12

- 6 pounds whole beef brisket
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons vegetable oil
- 2 pounds onions, sliced 1/4-inch thick
- 1 pound carrots, cut into large dice
- 1 pound celery, cut into large dice
- 6 medium cloves garlic
- 1 cup dry red wine
- 1/2 cup beef stock
- 1/3 cup ketchup
- One 14-ounce can crushed tomatoes, with juices
- 4 sprigs thyme
- 2 bay leaves

- Heat the oven to 300 F.
- Season the brisket all over with salt and pepper. Set a large heavy pan on the stove, and then add oil; heat until very hot. Add the brisket and brown on both sides. Transfer the brisket to a roasting pan. Add the onions, carrots, celery and garlic to a hot pan and cook, stirring, until just starting to brown in spots. Add the wine and the stock; bring to a simmer while scraping up browned bits from the bottom of the pan. Stir in the ketchup and the tomatoes. Place the vegetables around the brisket in the roasting pan.
- Add the thyme and the bay leaves to the roasting pan and cover with foil. Place the brisket on the middle rack in the heated oven. Cook until fork-tender, 3 to 4 hours.
- Move the brisket to a pan and let rest for 1/2 hour.
- Skim the fat from the braising liquid and season the liquid with salt and pepper. Remove and discard the thyme sprigs and bay leaves.
- Slice the brisket thinly against the grain. Place the sliced brisket in the braising liquid, making sure to submerge slices well.
- Cover and let stand for 30 minutes in a warmer.

Side dishes

- Roasted Potatoes
- Recipe Vegetables

