

Sweet and Savory Brisket

Families coming together using the power of food to teach culture, traditions and history



Makes 28 Servings



"Chef's little helper; passing on the family holiday traditions"
- Jeffrey Quasha

Directions

Preheat oven to 300 degrees F. Rinse the brisket and pat dry. Rub both sides of the meat with black pepper and salt. Heat a large skillet over a medium flame on the stovetop. Drizzle 2 tbsp. of olive oil into the pan. Brown the brisket on both sides it will take 4 to 5 minutes per side.

Remove the browned brisket from the skillet.

Drizzle 2 tbsp. more olive oil in the pan and add the sliced onions. Sauté them over medium high for a few minutes till they begin to soften and shrink in size.

Add the carrots, mushrooms and celery slices. Sauce for another 5 to 6 minutes till the onions are caramelized and the vegetables are fragrant.

Deglaze the pan with the ginger ale, beef broth, soy sauce, spices, sugar and canned tomatoes. Place brisket on top of the tomato sauce, fat cap facing up. Cover the roasting pan tightly with foil, tenting slightly so there is no contact between the foil and the ingredients inside.

Place into the preheated oven. Roast the brisket for three hours and then remove the brisket from the oven. Let the brisket sit on a cutting board for 15 minutes to rest. Thinly slice the brisket making sure to cut the meat against the grain. Place the sliced brisket back into the roasting pan, cover with foil and roast for another 2 hours. Never allow the pan to go dry. You can add extra beef broth to the pan to cover the brisket. Brisket is ready when it flakes tenderly when pierced with a fork.

Ingredients

- 7 pound boneless beef brisket
- 1/4 cup extra virgin olive oil
- 2 cups sliced Spanish onions
- 1 pound sliced carrots
- 1 pound sliced celery
- 3 cups canned crushed tomatoes, no added salt
- 10 peeled garlic cloves
- 3 cups ginger ale
- 1/2 cup light brown sugar
- 16 ounces sliced mushrooms
- 1/2 tablespoon ground pepper
- 1/2 tablespoon kosher salt
- 1 tablespoon low sodium sauce, soy
- 3 cups low sodium beef broth