

# Temple Beth-El

## Elul Offerings: A Brisket Fit for the Holy Days with Larry Osman (Uncle Larry)

### Ingredients:

1 Tbsp. olive oil  
1 Tbsp. kosher salt  
1 Tbsp. freshly ground black pepper  
1 (5-lb.) beef brisket  
2 large sweet onions (Vidalia), peeled and thinly sliced  
1 head of garlic, peeled – about 18 cloves  
¼ cup of red wine (one you would drink)  
32 ounces of chicken stock  
1 bunch of basil or 1 Tsp dried basil  
4 sprigs of fresh oregano leaves or 2 Tsp dried oregano  
2 sprigs of fresh rosemary or 1 Tsp dried rosemary  
1 (28 oz.) can San Marzano tomatoes

### Instructions:

Preheat oven to 350°F. Season brisket liberally on all sides with kosher salt and freshly ground black pepper.

Heat oil in an ovenproof enameled pot with a tight-fitting lid on range, over medium-high heat. Add brisket to pot and brown on both sides, about 10 minutes per side. Transfer brisket to platter.

Add sliced onions and garlic cloves to pot and cook until onions are limp and garlic cloves are golden brown stirring occasionally with a wooden spoon for about 5 minutes. Deglaze pot with red wine, scraping any browned bits for 2 minutes. Add chicken stock, tomatoes, oregano, basil, and rosemary to the pot and bring to a simmer. Move onions and garlic to one side and return

brisket and any accumulated juices to the pot and scatter onions and garlic over meat. Cover pot, transfer to oven, and braise brisket for 1 hour.

Reduce heat to 325 and continue to braise for 2 more hours until brisket is fork-tender.

Transfer brisket to a cutting board to cool for 15 minutes, then refrigerate overnight. Carefully pour all the sauce, tomatoes, onions and garlic into a plastic container. Let cool and then refrigerate overnight as well.

The next day, remove fat from top of sauce and discard. Heat sauce in pot and simmer until hot. Reduce sauce to desired consistency. For a smooth sauce, use an immersion blender. Remove brisket from fridge, trim off any fat if desired, and slice diagonally against the grain. Return brisket to sauce pot and simmer until hot. – Enjoy!!!