

REALLY GOOD BRISKET

*Recipe by Eric and Bruce Bromberg, chefs,
Blue Ribbon Bakery Kitchen,
New York City*

PAIR WITH:

"LEONARDINI VINEYARD"
CABERNET SAUVIGNON



INGREDIENTS

3½ pounds brisket
Pinch of kosher salt
Pinch of black pepper
4 tablespoons unsalted butter
5 pounds small yellow onions, peeled
and halved through the root
1 cup dry white wine
1 cup veal or chicken stock
1½ tablespoons fresh thyme leaves
1 tablespoon freshly ground black pepper
1 celery stalk, diced
1 tomato, diced
4 garlic cloves

PREPARATION

- Preheat oven to 350°F. Sprinkle brisket with salt and pepper.
- Let stand 15 minutes.
- Melt butter in Dutch oven over medium heat.
- Arrange onions in Dutch oven, cut-side down.
- Cook over medium heat about 7 minutes, until well browned on bottom.
- Pour wine and broth over onions, covering them by 1 inch.
- Add thyme and pepper. Bring liquid to simmer.
- Place brisket, fatty-side up, atop onions.
- Sprinkle celery, tomato and garlic over brisket. Cover and cook in the oven about 3½ hours, turning once, until very tender.
- Transfer brisket to serving platter.
- Boil braising liquid over high heat until reduced by half, about 15 minutes.
- Purée liquid and vegetables in food processor. Strain through a fine mesh sieve.
- Serve sauce alongside the brisket.