

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

SLOW-COOKED PASSOVER BRISKET

Serves: 8 - 10

INGREDIENTS

- 1 pc. brisket, 1st cut
- 1 tsp salt, Kosher
- 1 tsp pepper
- ¼ cup olive oil
- 1 each diced onion
- 2 each carrots, peeled & diced
- 2 each celery stalks, diced
- 8 each garlic gloves, rough chopped
- 1 each bay leaf
- 1 each sprigs fresh thyme
- 1 sprig fresh rosemary
- 1 cup red wine
- 4 cups chicken broth
- 2 cups beef broth
- 3 tbsp cornstarch
- 2 tbsp cool water



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METHOD

1. Season brisket with salt and pepper and brown evenly in a large sauce pan.
2. Remove brisket, add all vegetables and herbs and caramelize.
3. Add red wine and reduce by half.
4. Add remaining liquid and bring to a boil.
5. Add back brisket, cover with foil and place into a 300°F oven for 3 hours.
6. Remove from oven and let brisket sit in braising liquid for ½ hour.
7. Strain broth from vegetables and simmer for 10 minutes.
8. Whisk together corn starch with water and whisk into simmering sauce and cook for another 5 minutes.
9. Carve brisket and top with sauce.

