



Braised Brisket

Serves 7–8 people

Ingredients:

- 1 lb. beef brisket
- 1–2 ounces, vegetable oil
- 1 cup, white onion (large dice)
- 1/2 cup, carrots (large dice)
- 1/2 cup celery (large dice)
- 4 tbsp, tomato paste
- 1/2 cup, dry red wine
- 28–32 ounces, unsalted beef stock
- Kosher salt, to taste
- Pepper, to taste

For the Sauce:

- 1–2 tbsp, whole unsalted butter

Directions:

1. Pre-heat oven to 275 degrees Fahrenheit.
2. Trim excess fat cap off your brisket and make sure to pat dry with paper towel. Then season your beef thoroughly with kosher salt and fresh ground black pepper.
3. Pre-heat your rondeaux or Dutch oven to medium-high heat, add enough of your vegetable oil to coat the bottom of the pan. Take seasoned brisket and place in hot pan with fat side down to sear. Sear all sides until golden brown. Make sure to manage pan temperature so the fond does not start to burn.
4. Remove seared brisket and set aside to rest. Add additional vegetable oil if pan looks dry. Then add in carrots. Cook for 3–4 minutes before adding celery and onions. Cook until well caramelized and golden brown, about 8–10 minutes.
5. Add in tomato paste to mirepoix and cook until paste becomes a rich rusty color, about 5–7 minutes.
6. Deglaze your pan with the red wine, make sure to scrape bottom of the pan with wooden spoon to get up brown bits, and reduce liquid by half.
7. Return brisket to the pan, along with the drippings, and add in beef stock.

8. Bring liquid up to a simmer, cover with a lid or aluminum foil, and place directly into pre-heated oven.
9. Cooking time should take between 2–3 hours. Check occasionally until meat is fork tender.
10. Once cooked, let rest in the cooking liquid 20–30 minutes.

Sauce:

1. Remove brisket from cooking liquid and hold warm.
2. Strain cooking liquid through a fine mesh strainer into a clean saucepan. Bring to a gentle boil and reduce till it is thick enough to coat the back of a spoon.
3. Once sauce has reached desired thickness, season with salt and pepper to taste and add whole butter.
4. Serve as plated sauce with sliced brisket or serve on the side with brisket sandwich.

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