



JEWISH (ASHKENAZI)

Braised Brisket with Onions

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	8	25 min	3 hr 30 min	Braise	Brisket

Ingredients

- 2 kg (4½ lb) beef brisket, first cut or flat
- 2 tsp kosher salt, plus more to taste
- 1 tsp black pepper
- 2 tsp sweet paprika
- 3 tbsp vegetable oil
- 4 large onions, thinly sliced
- 4 cloves garlic, chopped
- 3 tbsp tomato paste
- 250 ml (1 cup) dry red wine
- 250 ml (1 cup) beef stock
- 2 bay leaves
- 4 carrots, cut into chunks
- 1 tbsp brown sugar
- 1 tbsp red wine vinegar, to finish

Steps

1. Heat the oven to 160°C (325°F). Rub the brisket with the salt, pepper and paprika.
2. Heat the oil in a large Dutch oven over medium-high heat. Sear the brisket until deep brown, about 6 minutes per side. Move it to a plate.
3. Lower the heat to medium. Cook the onions with a pinch of salt, stirring often, until soft and golden, about 20 minutes. Add the garlic and tomato paste and cook 2 minutes.
4. Pour in the wine and deglaze, scraping up the browned bits. Simmer 3 minutes, then add the stock, bay and brown sugar.
5. Nestle the brisket fat side up into the onions. The liquid should come about halfway up. Cover tightly and braise in the oven for 2½ hours.
6. Add the carrots around the meat, cover again, and cook 1 hour more, until a fork slides in with no resistance.
7. Rest the brisket in its pot for 30 minutes, then lift it out and slice thickly against the grain.
8. Skim the fat from the sauce, stir in the vinegar, and taste for salt. Return the slices to the sauce and warm gently for 10 minutes.

Notes

- **Make ahead:** this is traditionally made the day before. Chill the whole brisket in its sauce, slice cold (it cuts far more neatly), then reheat covered at 150°C (300°F) for 30 minutes. Freezes 3 months in sauce; thaw overnight.
- **Holiday twist:** add a handful of prunes or a few spoonfuls of ketchup for the sweeter family versions.
- **Serving:** potato kugel, egg noodles or mashed potatoes soak up the sauce.
- **Slow cooker:** do steps 1–4 on the stove, cut the brisket in half to fit, then cook on low 8–10 hr or high 5–6 hr, adding carrots for the last 2 hr. Simmer the sauce 10 min to thicken.
- **Chef's touch:** salt the brisket the night before and chill it uncovered; the salt seasons deeper and the surface browns better.