

“Wake up the House with the Aroma Overnight Brisket” Dinner is Done and the Day has Just begun Brisket

Laura Frankel

HELLO GORGEOUS is what you will say when you try this all-night brisket.

Quick to assemble and completely hands off, this recipe will free up your day, your oven and allow you time to do other holiday prep.

Serves 8-10

1 WHOLE or 2nd cut brisket (Do not even try this with a first cut brisket or you will end up with a stringy dry mess!)

Kosher salt

Freshly cracked black pepper

3 white onions, thinly sliced

6 whole heads garlic, cut in half crosswise

2 cups chopped fresh tomatoes with their juices

1 bottle (yes, the whole bottle!) dry red wine, Cabernet sauvignon works well

3 cups chicken or beef broth

Several sprigs fresh thyme Several sprigs fresh rosemary

Preheat oven to 225F.

1. Place whole brisket, fatty side up in roasting pan (I do NOT recommend foil or aluminum pans).
2. Generously season brisket with salt and pepper.
3. Arrange onions, garlic and tomatoes on brisket.
4. Add wine, broth and herbs.
5. Place a sheet of parchment over brisket and then tightly cover with foil (I do not like aluminum touching my food, or yours!).
6. Braise in oven for 10 hours.

7. Remove brisket from oven and allow to cool before handling (the meat will be very soft until it cools a bit).
8. Strain fat from braising liquid and herb stems. Squeeze garlic cloves into juices. Reduce pan juices by simmering in a saucepan to about 3 cups.
9. Slice brisket **ACROSS** the grain. I adore thick, generous, wobbly slices, but you can slice it thinly if you like. Serve with reduced pan juices.