

Old Fashion Beef Brisket

Yield:		Portion: Multiple		2	
Oven:		325 Bake: 3 1/2 hours			
amt	unit	Ingredient amt	unit	unit/cost	tot/cost
4	#	Beef brisket			
		Salt and black pepper			
1	tbsp.	Paprika			
3	tbsp.	Oil			
2	ea.	Medium onions, diced			
	1/2 cup	Red wine			
3	ea.	Medium carrots, peeled and sliced			
2	ribs	Celery, diced			
1	ea.	Tomato, peel, seed and dice or 3 tbsp. Tomato paste			
1	ea.	Grilled bell pepper, peeled, ribbed and chopped			
1	ea.	Clove of garlic			
2	cup	Stock			
1	ea.	Bay leaf			
1	tsp.	Thyme			
	1/2 tsp.	Cayenne or chipotle			
2	cup	Potatoes, wedged, red skin or yellow like German butterball			
1	cup	Mushroom caps, small			

Method:

Season meat (salt, pepper and paprika) and cook in dutch oven, sear till brown, drain fat and remove.

Reduce heat and add onions, cook till softened

Deglaze with red wine and add carrots, tomato, pepper, garlic and cook till fragrant over medium heat

Add meat back to pan, add stock and rest of seasonings; liquid should be half way up the side of meat

Cover bake 2 hours and add potatoes

Bake another 1 hour and add mushrooms finish cooking

Drain juice into measuring cup, skim fat, should have about 3 cups of liquid.

Place in small pan and reduce if necessary. Or see short rib recipe for two other ways to finish broth/sauce

Serve over meat or on the side