

Sweet Brisket (Meat, Passover)

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Brisket, when correctly cooked and cut, is festive, fragrant, flavorful, and fork-tender. This simple brisket recipe produces moist, sweet meat. Enjoy this popular cut of breast meat for Passover Seder, Rosh Hashanah, or any Jewish holiday or Sabbath meal.

Prep Time: 15 minutes

Cook Time: 4 hours

Total Time: 4 hours, 15 minutes

Ingredients:

1 7-8 pound brisket, washed and drained	½ cup honey
½ cup oil (olive oil works)	6-8 Tablespoons ketchup
½ cup Coca-Cola	2 onions
½ cup dry red wine	1 teaspoon paprika

Preparation:

1. Place brisket in a roasting pan. Chop all seasonings in food processor and pour over brisket. Cover and marinate in refrigerator overnight.
2. Preheat oven to 325°F (165°C)
3. Bake at 325°F (165°C) for approximately 4 hours, or until a digital instant-read thermometer inserted into the center of the brisket reads 190°F for well done.
4. When cool, thinly slice the brisket against the grain. It is very important to slice the brisket correctly. If the meat is not sliced against the grain, it will be tough.

Serving Suggestions:

Make a gravy with drippings from the meat. Melt 4 Tablespoons of parve margarine in a heavy saucepan. Slowly stir in 4 tablespoons of all-purpose flour (use potato starch instead of flour during Passover). Cook and stir for approximately 3 minutes, or until margarine just starts to darken. Slowly stir in 2 cups of drippings. Continue cooking and stirring until gravy thickens to desired consistency. Season with salt and pepper. Serve slices of brisket with gravy.

Tips: It is best to prepare the brisket a day before it is served as the taste is enhanced after it sits in the fridge.

http://kosherfood.about.com/od/meatpoultryfishmains/r/brisket_cola.htm

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