

## **BRISKET, CHAAROSET RECIPE**

By Deb Felt

Preheat oven to 325 degrees. (Serves 6 to 8 people)

- 1 well-trimmed brisket about 3 ½ pounds
- 2 ½ tablespoons oil, divided use.
- 2 cups of red wine.
- 1 onion sliced
- 2 carrots peeled and cut into 1 inch pieces
- 2 ribs celery, cut into 1 inch pieces
- 2 whole cloves
- 1 cinnamon stick
- 2 apples, peeled and sliced into ¼ inch slices
- 1 cup of walnuts



Step 1. Season brisket on both sides with salt and pepper (we omit the salt). In a Dutch oven pan heat 2 tablespoons of oil on medium-high heat until hot (not smoking). Sear the meat until well brown on both sides. Remove the meat and pour off the oil.

Step 2. With the pot back on the heat, reduce the wine and de-glaze by scraping up the brown bits on the bottom with a wooden spoon. Allow the wine to reduce by one-fourth. Add the onions, carrots, and celery and return the meat to the pot; the wine should come only partly up the side of the meat [add more wine if needed]. Place the cloves and cinnamon stick in the liquid, cover and bring to a boil.

Step 3. Place the pot in the oven and cook until the meat is very tender, about 3 hours. Keep the oven on.

When the meat is done heat the remaining ½ tablespoon of oil in a large skillet over medium heat and add the apple slices. Turn occasionally and cook until they start to brown. Meanwhile scatter the walnuts on a rimmed baking sheet, and put it in the oven, stirring occasionally until brown and fragrant, about 7 to 12 minutes.

Step 4. Slice the meat against the grain, top with juice, apples and walnuts. If making the day before, slice meat and refrigerate with the juice and vegetables; reheat at 300 degrees before serving.

Original source: Recipe by Daniel Neman. Reprinted Source: Plain Dealer Apr. 5, 2017.

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