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

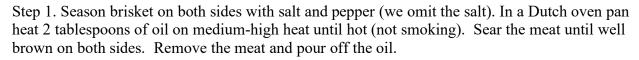
2 ribs celery, cut into 1 inch pieces

2 whole cloves

1 cinnamon stick

2 apples, peeled and sliced into ¼ inch slices

1 cup of walnuts



Step 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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