



Red Wine & Tomato Brisket

Ingredients:

- 4 tablespoons olive or vegetable oil
- Kosher salt and freshly ground black pepper
- 1 (5 ½ to 6 lb) first or second cut brisket
- 1 very large onion, halved and sliced
- 3 fat cloves garlic, finely chopped
- 1 tablespoon ground allspice
- 1 ½ teaspoons ground cinnamon
- 2 cups red wine, preferably light bodied such as Pinot Noir
- 1 ½ cups chicken stock or low sodium chicken broth
- 1 (28 ounce can) crushed tomatoes
- ¼ cup honey
- 2 (4 inch) sprigs fresh thyme

Directions:

Preheat oven to 350F with rack in middle.

Heat 3 tablespoons oil in a large roasting pan, straddled across 2 burners, over medium high heat until oil shimmers.

Pat brisket dry and season all over with 1 teaspoon salt. Brown meat (fat side down first if using first cut) on both sides, 3 to 5 minutes per side.

Transfer to a large plate or baking pan.

Add remaining tablespoon oil, reduce heat to medium, and add onions, stirring occasionally until they begin to soften, 8 to 10 minutes.

Add garlic and spices, and cook, stirring, until fragrant, 1 minute.

Add wine and boil until reduced by half, then stir in chicken broth,

tomatoes, honey, thyme, and 1/2 teaspoon each salt and pepper. Bring to a simmer and return brisket to pan. Cover tightly with heavy duty or a double layer of foil and braise until meat is fork tender, 3 hours. Transfer meat to a board and slice across the grain. Skim off any excess fat from surface of sauce (if chilling brisket overnight, remove solidified fat the next day), discard thyme sprigs, and season sauce with salt to taste. Return sliced meat to sauce before serving.