

Savory Braised Beef Brisket with Zesty Gremolata



Ingredients:

2-3 lbs. brisket (room temperature for 1/2 hour - 1 hour before cooking)

1 carrot, chopped

1 celery, chopped

1 onion, chopped

4 garlic cloves, chopped

1 bouquet garni - 1 rosemary sprig, 2 bay leaves, 5 sprigs of parsley and thyme - tied together in cheese cloth for easy removal

2 cups Kunde Red Dirt Red or Kunde Zinfandel

3-4 cups beef stock

1 1/2 cups diced tomatoes

1 lemon, zested

1/2 cup parsley, chopped

Olive oil

Salt and pepper



Preparation:

Generously salt and pepper brisket. In a dutch oven over medium high heat add 2 tablespoons olive oil. When hot add brisket and sear well on all sides and ends. Rest meat on sheet pan. In same pan add chopped onion, carrot, celery, and garlic, sauté for 3-5 minutes, deglaze pan with 1/3 cup red wine. Place brisket on vegetables in pan and add 3 cups beef stock, 2 cups red wine and tomatoes. Place bouquet garni in liquid, bring to boil for 2-3 minutes, place lid on dutch oven and place in oven at 350 degree for 3-4 hours. After 1 hour turn meat over and continue to cook.

Make gremolata - In a small sauté pan, heat 2 tablespoons olive oil and add 2-3 chopped garlic cloves. When garlic begins to sizzle, remove from heat and set aside to cool. In a medium bowl, place zest of lemon and 1/2 cup chopped parsley, pinch of salt and pepper and mix together. Add garlic olive oil and a squeeze of lemon juice and combine. Set aside to serve on top of brisket as garnish.

After 2 1/2 hours, check and make sure there is still enough liquid. May need to add 1-2 cups beef stock. Continue to cook until meat is tender and pulls apart. Remove bouquet garni from sauce and set meat on sheet pan, cover with foil. Check to see if sauce is desired thickness, you may want to reduce over medium high heat. Check for desired taste, may need to add salt. Slice brisket and serve immediately with sauce and gremolata. Serve with mashed potatoes or polenta. Serves 4.

Serve with:

Kunde Red Dirt Red or Kunde Zinfandel