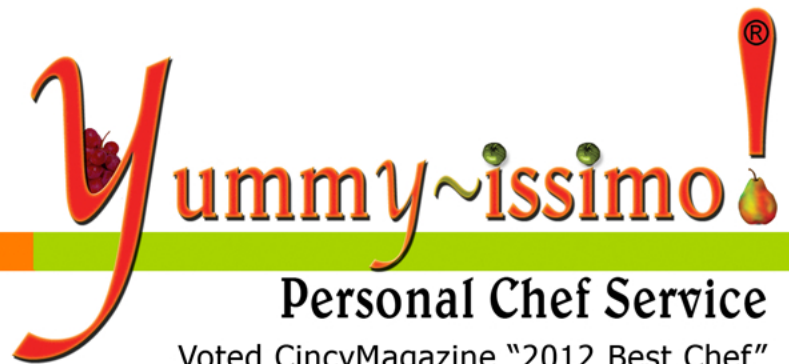


Braised Beef Brisket



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 12

4 large garlic cloves

1/2t sea salt

1t rosemary, dried,
chopped

2T olive oil

4 pounds beef brisket,
trimmed

3 large carrots, peeled, cut
into pieces

3 celery stalks, cut into
pieces

2 onions, coarsely chopped

3c dry red wine

2c beef broth

1 ~ 16oz can diced
tomatoes

Preheat oven to 325. Finely mince garlic. Mix together garlic, salt, rosemary and half of the olive oil. Rub brisket with this mixture.

Place large oven~proof skillet over medium~high heat and heat remaining olive oil until almost smoking. Sear brisket on both sides. Place carrots, celery and onions around brisket. Add red wine, beef broth and tomatoes.

Cover skillet with tight fitting lid and bake 4 hours, basting every 45 minutes. Remove from oven, allow to rest 30 minutes before serving.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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