

"Bearcat" Braised Beef Brisket



When you get up Saturday morning, throw together this recipe and when the game's ready, so is the brisket

Serves 12

4 large garlic cloves	4 pounds beef brisket, trimmed	2 onions, coarsely chopped
1/2t sea salt	3 large carrots, peeled, cut into pieces	3c dry red wine
1t rosemary, dried, chopped	3 celery stalks, cut into pieces	2c beef broth
2T olive oil		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.

Prepare Ahead Tip

Cool brisket completely and freeze. Thaw overnight in refrigerator day before consumption. Reheat in 350° oven until warmed through.

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