

# Bracket Buster Beef Brisket



Beef brisket cooked with lots of onion, garlic, paprika, red wine and beef broth.

Serves 8~10

5~6 pound beef brisket

1/4c vegetable oil

3 pounds yellow onions, cut into chunks

1t hot paprika

salt and pepper

1 1/2c beef broth

1 1/2c dry red wine

Preheat oven to 375. In heavy Dutch oven, heat 1T of oil in oven for 10 minutes. Season brisket with salt and pepper. Roast in Dutch oven, uncovered, 30 minutes. While brisket is roasting, cook onions in remaining oil in heavy skillet, stirring often, until softened and begin to turn deep golden brown (do not burn) ~ about 20 minutes. Stir in garlic and paprika and cook 1 minute. Stir in beef broth and red wine and bring to boil.

Spoon onion mixture over brisket and bake, with lid partially off, 4 hours or until brisket is very tender. Add more beef broth as necessary

Remove brisket from oven and let cool in onion mixture 1 hour. Wrap brisket in foil and refrigerate overnight. Place onion mixture in tightly sealed container and refrigerate overnight.

Preheat oven to 350. Discard fat from onion mixture and add enough beef broth to liquid to measure 3c total. Blend with immersion blender until smooth. Slice brisket against the grain and place gravy, brisket and onions in oven~proof heavy skillet. Heat in oven 30 minutes.

Prepare Ahead Tip

Brisket and onion mixture can be refrigerated, tightly sealed, for 72 hours.

**Debbie Spangler ~ Certified Personal Chef**

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