



Slow Braised Brisket with Rich Onion Gravy*

prep time:
25 minutes*

cook time:
3 hours

*marinate time
extra

makes 10 to 12
servings

grocery list

5 lb. beef brisket
Burgundy wine
fresh parsley, onions and garlic
Morton & Bassett Bay Leaf
kosher salt and **Morton & Bassett Coarse**
Ground Black Pepper
onion soup mix
ShopRite grapeseed oil
low-sodium beef broth
A1 Steak Sauce
Progresso Diced Tomatoes
ShopRite Ketchup
La Brea Bread

*Exclusive Chef Faith Alahverdian recipe.

slow braised brisket with rich onion gravy

Brisket:

- 1 (5-lb.) beef brisket
- 3 cups Burgundy wine or other dry red wine
- 1/2 bunch parsley (not chopped)
- 1 **Morton & Bassett Bay Leaf**
- 2 onions, quartered
- Kosher salt and **Morton & Bassett Coarse Ground Black Pepper**
- 3 tbsp. **ShopRite grapeseed oil**

1. Marinate brisket in wine with parsley, bay leaf and onions for as little as 30 minutes or overnight.
2. Remove from marinade and pat dry with paper towels. Season with kosher salt and coarsely ground black pepper.
3. Heat oil in large, heavy roasting pan (not nonstick) over high heat 1 to 2 minutes. Reduce heat to medium and add brisket to pan. Sear well on all sides and remove to large plate.

Rich Onion Gravy:

- 3 tbsp. **ShopRite grapeseed oil**
- 5 large sweet yellow onions, chopped
- 2 tsp. freshly chopped garlic
- 3 cups Burgundy wine or other dry red wine
- 4 cups low-sodium beef broth
- 1/2 cup **A1 Steak Sauce**
- 1/2 cup **Progresso Diced Tomatoes**
- 1 cup **ShopRite ketchup**
- Kosher salt & **Morton & Bassett Coarsely Ground Black Pepper**

3 tbsp. dehydrated onions or 1 pkg. onion soup mix

1. Preheat oven to 325°F. Heat oil in roasting pan or large stock pot over medium-low heat; add onions and caramelize until golden, about 30 minutes. Remove onions to a plate. Add garlic to pan and sauté until fragrant. Add wine, broth, steak sauce, tomatoes and ketchup; simmer gently for 15 minutes.
2. Place brisket and rendered juices in roasting pan with sauce, top with onion soup mix and then reserved caramelized onions. Cover tightly and bake until very tender, about 2 1/2 hours. Remove brisket and reduce sauce to desired consistency.

Serve with warm **La Brea Bread**.

Nutrition Per Serving: 397 calories, 18g carbohydrate, 42g protein, 1g fiber, 11g fat, 3g saturated fat, 78mg cholesterol, 789mg sodium

kitchen tools

chef's knife

cutting board

measuring utensils

large heavy roasting pan with cover

tongs

wooden spoon or heatproof spatula

recipe note

Onion soup mix is a modern “secret ingredient” in many brisket recipes.

a good idea

Caramelize the onions slowly over low heat, deglazing the pan as necessary. Onions may be caramelized the day before to save time.

