

## The Chef's Table

### Chef Bruce's Roast Brisket

1 3 to 4 Pound trimmed brisket  
1/2 Cup Dry red wine  
1/2 Cup Dry white wine  
1/4 Cup Pickling spice  
1/4 Cup Apple cider vinegar  
Water

Place meat in a large plastic container or other non reactive container that has a tightly fitting lid. Add the pickling spice, red wine, white wine, vinegar and enough water to cover the meat. Place the lid on the container and gently shake to mix everything together. Place container in the refrigerator, on the bottom shelf if possible for 24 to 48 hours. About every twelve hours gently shake the container to re-mix everything.

#### **Roasting:**

2 Cups beef stock  
1/4 Cup Dry red wine  
1/4 Cup Dry white wine  
1/2 Large sweet onion roughly chopped  
3 Cloves garlic finely chopped  
**Steak Cameron** seasoning  
Kosher salt  
Freshly ground black pepper  
Olive oil

Pre-heat oven to 350 degrees with the rack in the bottom third of the oven.

Remove the container from the refrigerator about one to two hours prior to cooking the brisket, allowing it to come to room temperature. Remove meat from the brining liquid and pat dry with paper towels....Do not rub it, pat it dry. Season all surfaces of the meat liberally with the **Steak Cameron** seasoning, Kosher salt and freshly ground black pepper. Slowly heat a cast iron Dutch oven, or other heavy lidded cooking vessel over medium-high heat and just enough olive oil to coat the bottom. Place meat into the Dutch oven fat side down and sear until it is nicely browned. Now brown all the other surfaces. Turn burner off leaving the oven in place with the brisket fat side up and add the red and white wines, the garlic, the onion and then the beef stock. Cover the Dutch oven and place it into the oven. Do not remove the lid during the cooking process since this will release much of the cooking heat and moisture you want to keep.

Roast for 3 1/2 to 4 hours until the roast is tender and about ready to fall apart.

Remove the Dutch oven from the oven and remove the brisket to a warm platter or cutting board and cover with tin foil to rest. Meanwhile, place the Dutch oven on a burner turned on to medium or medium-high heat and bring the juices to a boil. Make a gravy out of the liquid by adding a flour and water slurry to thicken.

Serve by slicing 1/8" to 1/4" slices on an angle and spoon the gravy over the meat.