

# pulled sticky silan brisket in pan juices

This delicious, naturally sweetened pulled brisket is a real crowd pleaser. Its versatile, goes-on-anything flavor profile elevates so many dishes. Try it over mashed potatoes, brown rice, zoodles, or spaghetti squash, stuffed into a sweet potato or baked potato, in a bun, or even to top a latke on Chanukah! It freezes beautifully, and leftovers repurpose so well.

## MEAT KP

Yields 8 servings

4 lb second cut brisket

>> *This recipe can also be used on short ribs or flanken, which will be melt-in-your-mouth, falling-off-the-bone tender!*

1 Tbsp kosher salt

1 tsp black pepper

2 Tbsp olive oil

2 onions, thinly sliced

6 cloves garlic, crushed

½ cup silan

½ cup red wine

1 cup chicken broth

1. Season brisket with salt and pepper; massage seasoning into meat.
2. Preheat oven to 300°F.
3. Heat a Dutch oven or large skillet until piping hot. Add oil; sear meat on each side for about 5 minutes or until a golden crust forms. Transfer meat to a platter; set aside.
4. Add onions to the pan. Flash-sauté onions while scraping up any meaty bits from the bottom of the pan.
5. When onions are translucent, add garlic; cook for about 1 minute, just until fragrant. Return meat to the Dutch oven along with any pan juices that have accumulated on the platter. If not using a Dutch oven, transfer the meat and onions to an oven-proof roaster or aluminum pan.
6. In a bowl, whisk together silan, wine, and broth. Pour over meat; cover tightly. Bake for 6 hours or until meat can be pierced with a fork with no resistance.
7. Remove from oven. While the roast is still hot, pull the meat with two forks. Gently mix pulled meat with onions and pan juices.