

Wine-Flavored Mini Red Potatoes and Essence of Coffee Brisket

Recipe By Draizy Werberger



Cooking and Prep: 
3.5 h

Serves:  8

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Purim, Rosh

Hashanah, Sukkot, Yom

Kippur

Source: Whisk by Ami

Magazine

Ingredients (20)

Brisket

- 4 tablespoons oil, divided
- 1/2 teaspoon thyme *(optional)*
- 1 tablespoon flour
- 2 large onions, sliced into rings

- 2 tablespoons brown sugar
- 2 tablespoons Gefen Soy Sauce
- 1/4 cup Heaven & Earth Ketchup
- 2 teaspoons coffee
- 2 teaspoons consommé mix
- 1 and 3/4 cup boiling water
- 4 or 5 pound second-cut brisket
- 2 pounds fresh mushrooms, sliced

Potatoes

- 1 teaspoon salt
- 2 tablespoons Baron Herzog Chenin Blanc or other good quality white wine
- 1/4 teaspoons consommé
- 1/4 cup water
- 1 small shallot, chopped
- 2 teaspoons oil
- 1 pound mini red potatoes

Sommelier Suggests

- Carmel Admon Cabernet Sauvignon
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Start Cooking

Prepare the Potatoes

Yield: 4 servings

1.

Place potatoes in a medium pot and cover with water. Cook over medium-high heat until water boils. Simmer potatoes in boiling water for 12-13 minutes and drain. Wait until potatoes have cooled slightly and slice each potato in half.

2. Meanwhile, heat two teaspoons oil over low-medium flame. Add chopped shallot and cook until golden, about six minutes. Add potatoes, cut side down, and cook until potatoes are browned, about 10 minutes.
3. When potatoes are browned add water, consommé, white wine, and salt. Cook over low flame until liquid is reduced, about eight minutes.

Prepare the Brisket

1. Preheat oven to 350 degrees Fahrenheit. Heat two tablespoons oil over medium heat. Add sliced onions and sauté for about six minutes. Add sliced mushrooms and sauté an additional 10 minutes. When done, remove onions and mushrooms from pot.
2. In the same pot, add two tablespoons oil and brisket. Sear brisket until browned, about seven minutes on each side.
3. In a 9- x 13-inch pan, place half of the onion and mushroom mixture. Place brisket on top of onions and mushrooms. Layer the rest of the onion and mushroom mixture on top of brisket.
4. In a small mixing bowl combine boiling water with consommé mix and instant coffee. When dissolved, add ketchup, soy sauce, flour, and thyme. Mix well and pour over brisket.
5. Bake for two and a half hours covered, turning once in the middle. Wait until brisket is completely cool before slicing.