

# Sweet and Saucy Brisket

Recipe By *Norene Gilletz*



Cooking and Prep:  14  
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Serves:  10

No Allergens

**Preference:** Meat

**Difficulty:** Easy

**Occasion:** Passover, Rosh

Hashanah, Sukkot

**Diet:** Gluten Free

**Source:** KosherScoop.com

Brisket is perfect for the holidays because it feeds a large crowd with minimum effort. You can make it in advance and it reheats and/or freezes well.

## Ingredients (12)

### Main ingredients

- 2 large onions, sliced
- 1 5-lb. (2.3-kg.) brisket, well trimmed
- 1 tablespoon garlic, minced or 3 cubes [Gefen Frozen Garlic](#)
- 1 teaspoon dried basil
- salt

- pepper
- 1 can jellied cranberry sauce
- 3/4 cup tomato sauce
- 2 tablespoons **Bartenura Balsamic Vinegar**
- 2 tablespoons honey
- 3/4 cup **Alfasi Cabernet Sauvignon** or other dry red wine (or water)

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### Sommelier Suggests

- Shiloh Shor Barbera**
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## Start Cooking

### Make the Brisket

1. Spray a large roasting pan with cooking spray. Spread onion slices in bottom of pan and place brisket on top. Season brisket on all sides with garlic, basil, salt and pepper.
2. In a medium bowl, combine cranberry sauce, tomato sauce, balsamic vinegar and honey. Mix well. Spread sauce evenly on top and around brisket. Pour wine or water around and underneath brisket. Cover pan tightly with aluminum foil. (Can be prepared up to this point and marinated for 24 hours in the refrigerator.)
3. Preheat oven to 325°F.
4. Cook brisket, covered, for about four hours, until fork tender. (Calculate 45 minutes per pound). During the last hour of cooking, loosen foil slightly and baste brisket occasionally.
5. When done, remove pan from oven and cool completely. Cover and refrigerate overnight.
6. Remove congealed fat from the surface. Slice brisket thinly across the grain, trimming away excess fat.
7. Place brisket slices and gravy in a covered casserole and reheat in an oven preheated to 350°F for 25–30 minutes before serving.

#### Note:

Keeps for three to four days in the refrigerator; reheats well. Freezes well for up to four months.

**Variation:**

**Slow Cooker Method:**

Spray the slow cooker insert with cooking spray. Reduce liquid to 1/3 cup. You need less water in the slow cooker as there is little evaporation. Place a sheet of parchment paper on top of the meat to hold in the steam. Cook on high setting for one hour, then on low setting until tender, 8 to 10 hours. Some briskets may take up to 12 hours to cook.