

# Coffee-flavored Roast

Recipe By *Brynie Greisman*



**Cooking and Prep:**  2  
h 50 m

**Serves:**  10

**No Allergens**

**Preference:** Meat

**Difficulty:** Easy

**Diet:** Gluten Free

**Source:** Family Table by  
Mishpacha Magazine

Perfect for the fall and winter, this heartwarming dish can feed a crowd. The coffee and spices enhance the taste and give off an inviting aroma.

## Ingredients (13)

### Main ingredients

- 2–3 teaspoons oil
- 1 – 1 and 1/2 teaspoons salt, divided
- 1/4 – 1/2 teaspoon pepper, divided
- 1 (5-6 lb./2.5 kilo) roast (brisket or chuck calachel recommended)
- 1 medium onion, halved and sliced
- 2 cups fresh mushrooms, quartered

- 3 cloves garlic, minced or 3 cubes **Gefen Frozen Garlic**
  - 1 and 1/2 cups brewed coffee
  - 1 teaspoon chili powder, or to taste
  - 5 medium carrots, cut into chunks
  - 6 medium red potatoes, cut into wedges
  - 3 tablespoons **Gefen Cornstarch**
  - 1/4 cup cold water
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## Start Cooking

### Make the Roast

1. Heat oil in a 6–8 quart pot. Sprinkle half the salt and half the pepper onto the meat. Brown the meat on all sides. Remove from pot and set aside.
2. In the same pot, sauté onion in the drippings for five minutes. Add mushrooms and garlic and sauté for a few minutes. Stir in coffee, chili powder, and remaining salt and pepper and mix. Add meat and coat it with sauce on all sides. Add carrots and potatoes.
3. Bring the mixture to a boil. Lower flame and let it cook for two and a half hours, until the meat is tender. Cool to room temperature.
4. Remove the meat and vegetables. Pour liquid into a small pot and bring to a boil. Dissolve cornstarch in water and add to the pot.
5. Boil on a low flame for two to three minutes, until thickened.  
To serve, pour sauce over meat and vegetables.

### Note:

- I used a Folgers Coffee Singles Classic Roast. Alternatively, you can use one and a half teaspoons good-quality coffee with one and a half cups water.

• Chili powder, which adds an extra zip to meat, fish, and chicken, is made of chili, cumin, oregano, salt, and garlic. Because it's a blend, it's not as "hot" as cayenne pepper.

**Tip:**

Don't slice the meat right away — it's much easier to slice when it's cold.