

# Brisket with Date Syrup

Recipe By *Jennifer Chetrit*



Cooking and Prep:  8 h

Serves:  8

Contains:  

**Preference:** Meat

**Difficulty:** Medium

**Occasion:** Passover,

Shavuot, Rosh Hashanah

**Cuisines:** Middle Eastern,

Sephardi, Moroccan, Israeli

This brisket with its balance of sweet and savoury is a real delight. Make it in advance and freeze it and you will have a heads up on the holidays.

## Ingredients (10)

### Main ingredients

- 1 and 1/2 kilograms first cut brisket
- 2 onions sliced thinly
- 1/2 cup [Galilee's Silan Date Syrup](#)
- 1/3 cup [Gefen Soy Sauce](#)
- 1 cup chicken stock or [Empire Chicken Broth](#) or water

### Spice Rub

- 1 tablespoon paprika
  - 1/2 teaspoon garlic powder
  - 1/2 teaspoon ground cumin
  - 1/2 teaspoon onion powder
  - 1 teaspoon black pepper
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## Start Cooking

### Marinate

1. Combine ingredients for spice rub.
2. Pat dry the brisket and rub on all sides with the spice rub.
3. Marinate for at least 20 minutes or up to 24 hours in advance.

### Sear the Brisket

1. Preheat your oven to 325 degrees Fahrenheit.
2. Heat on high a large pan, add a couple tablespoons of neutral oil and sear the brisket on all sides till browned.
3. Remove the brisket from the pan, lower the heat to medium and add the onions.
4. Cook them till caramelized and add date syrup, soy sauce one and chicken stock till the mixture starts to thicken.

### Cook

1. In an oven proof dish place the brisket and the sauce, cover tightly and place into your preheated oven.
2. Cook for two hours.

### To Serve

- 1.

Once the brisket reaches room temperature I like to place it in the fridge overnight so I can slice it the next day as neatly and as thinly as possible.

2. To reheat just place the meat in a 300 degree oven for 45 minutes.

### **Credit**

Photography and styling by Jennifer E. (Bitton) Chetrit