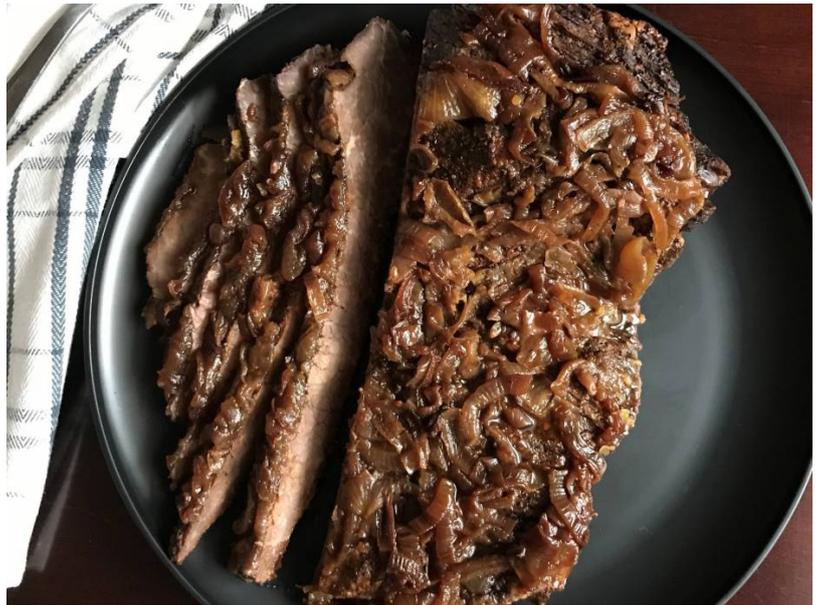


Brisket with Silan and Orange

Recipe By Shoshie Steinhart



Cooking and Prep:  4 h

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover, Rosh

Hashanah, Sukkot

Diet: Paleo, Gluten Free,

Sugar Free

I've recently started using silan in everything! Well, not everything, but seriously so many things! So when I had a beautiful second cut brisket staring at me, I decided to try pairing it with my new favorite ingredient and it worked so well together! The rich flavors of the meat and silan go together flawlessly, cut with a little acid from the orange. My kids said this was the best meat ever and it made me soooooo happy to see them eating and enjoying #noleftovers

Ingredients (11)

Main ingredients

- 3 pounds second cut brisket
- 2 teaspoons sumac
- 2 teaspoons smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 tablespoon kosher salt

- Bartenura Extra Virgin Olive Oil** (for sautéing)
 - 2 large onions**, sliced
 - 1/3 cup Galilee Silan Date Syrup**
 - juice of 1 orange plus **2 teaspoons orange zest**
 - 1/2 cup Alfasi Cabernet Sauvignon** or other red wine
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Start Cooking

Prepare the Brisket

1. Combine spices, coat all sides of meat and let sit for a couple hours (if possible). Preheat oven to 300 degrees Fahrenheit.
2. Heat olive oil in heavy bottom oven-proof pan. Once hot, add meat. Sear on each side till meat releases from pan by itself (about five minutes per side). Remove from pan and set aside.
3. Add a little more olive oil to the pan and sauté onions.
4. While the onions are cooking, mix the silan, orange, and wine together. Add to the onions and let cook together for three minutes, making sure to scrape up all the bits from the bottom of the pan.
5. Add the meat back into the pan, cover well and place in the oven. Cook for three hours.
6. Let cool before slicing against the grain.