

Red Wine Brisket and Pulled Brisket Flatbread

Recipe By *Estee Kafra*



Cooking and Prep: 
3.5 h

Serves:  6

Contains:  

Preference: Meat

Source: Family Table by
Mishpacha Magazine

Ingredients (6)

Main ingredients

- second cut brisket
- 1 bottle of **Pure Food Red Wine Sauce**
- pre-baked flatbread
- spicy mayonnaise
- arugula
- pickled onions

Start Cooking

Prepare the Red Wine Brisket

1. Add brisket to dutch oven or oven safe baking pan.
2. Pour full bottle of sauce over the meat to completely cover it.
3. Bake at 300°F for three to four hours.
4. Slice and serve!

Prepare the Pulled Brisket Flatbread

1. Save the leftovers! Using two forks, shred the cooled brisket to create coarse strands.
2. Spread red wine sauce over a baked flatbread and fill with shredded meat.
3. Bake at 350°F for 10 minutes.
4. Top with arugula and pickled onions, and drizzle with spicy mayo.