



# Passover Brisket



SERVINGS:5-6

PREPPING TIME: 5 MIN

COOKING TIME:5HRS

*This baked brisket recipe with onions and tomatoes is perfect for any Jewish holiday, but it will be the perfect centerpiece for Passover tables for generations.*

## Ingredients

- 4-5 lb beef brisket, trimmed of excess fat
- 2 onions, sliced
- 4 garlic cloves, minced
- 2 cups beef broth
- 1 cup red wine
- 1/4 cup tomato paste
- 2 tablespoons honey
- 2 tablespoons Dijon mustard
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- Salt and pepper, to taste
- Olive oil

## Directions:

1. Preheat your oven to 350°F (175°C).
2. Heat a large skillet over medium-high heat. Season the brisket generously with salt and pepper.
3. Add a drizzle of olive oil to the skillet, and sear the brisket on both sides until browned, about 5-6 minutes per side. Remove the brisket from the skillet and set aside.
4. Add the sliced onions and minced garlic to the skillet, and sauté until the onions are soft and translucent, about 5-7 minutes.
5. In a separate bowl, whisk together the beef broth, red wine, tomato paste, honey, Dijon mustard, thyme, and rosemary.
6. Transfer the sautéed onions and garlic to a large roasting pan. Place the seared brisket on top of the onions.
7. Pour the broth and wine mixture over the brisket.
8. Cover the roasting pan tightly with foil, and bake for 3-4 hours, or until the brisket is fork-tender.
9. Remove the foil, and continue baking for an additional 15-20 minutes to brown the top of the brisket.
10. Let the brisket rest for 10-15 minutes before slicing. Serve with the onion and pan juices.