



Brisket with Mushroom and Onion Gravy

INGREDIENTS

2 Tbsp Kosher Salt
1 Tbsp Garlic Powder
2 1/2 tsp Black Pepper
1 tsp Onion Powder
1 (5-lb.) Beef Brisket, trimmed
1 (1-oz.) Package Dried Porcini Mushrooms
2 cups Boiling Water
2 Tbsp Olive Oil
1 1/2 cups Reduced-Sodium Beef Broth

1/2 cup Red Wine
12 Garlic Cloves, smashed
2 Large Carrots, cut into 1-inch pieces
2 Fresh Thyme Sprigs
1/4 Bunch Fresh Parsley
3 Large Yellow Onions
6 Tbsp Butter, divided
1 pound Whole Cremini Mushrooms, quartered
2 1/2 Tbsp Cornstarch
Garnish: Coarsely Chopped Fresh Parsley

DIRECTIONS

Stir together first 4 ingredients. Rub mixture over both sides of brisket. Place brisket in a parchment paper-lined jelly-roll pan; cover and chill 8 hours.

Let brisket stand at room temperature 30 minutes. Preheat oven to 325°. Soak dried porcini mushrooms in 2 cups boiling water 10 minutes. Meanwhile, cook brisket in hot oil in a large Dutch oven 4 minutes on each side or until browned. Add broth, wine, and the next 4 ingredients, porcini mushrooms, and mushroom soaking liquid to Dutch oven. Cut 1 onion into wedges and add to Dutch oven.

Place a piece of parchment paper directly on brisket and cover Dutch oven with a tight-fitting lid. Bake at 325° for 4 hours or until brisket is fork-tender. Let stand, covered with parchment and lid, in Dutch oven at room temperature for 30 minutes. Discard parchment paper.

Meanwhile, thinly slice remaining 2 onions. Melt 2 Tbsp butter in a large skillet over medium heat. Add onion slices, and cook, stirring occasionally, 15 minutes or until golden and tender. Remove from skillet.

Increase heat to medium-high; melt 2 Tbsp butter in skillet. Add cremini mushrooms, and sauté 8 minutes or until browned and tender. Remove cremini mushrooms from skillet; add to onion mixture.

Remove brisket to a cutting board, and slice across the grain. Transfer slices to a serving platter and cover loosely to keep warm. Pour cooking liquid through a fine wire-mesh strainer into a medium saucepan; discard solids. Bring liquid to a boil over medium-high heat. Stir in onion-mushroom mixture, and cook, stirring occasionally, 5 minutes.

Melt remaining 2 Tbsp butter in a small saucepan over medium-high heat; add cornstarch, and whisk until smooth. Cook mixture, whisking constantly, 30 seconds. Add cornstarch mixture to gravy; whisk to combine. Bring gravy to a boil, whisking occasionally. Cook gravy, whisking constantly, 1 minute. Remove from heat; season to taste with kosher salt and freshly ground black pepper. Serve gravy over brisket.



Wine Pairing: Estate Alexander Valley Cabernet Sauvignon 2017