

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 Prairie Street Prime
Kosher USDA Prime
Second Cut Brisket

1 tablespoon paprika

1 tablespoon dried
oregano

1 tablespoon avocado
oil

3 carrots, peeled and
large chop

1 large white onion,
large chop

1 lb fingerling potatoes,
whole

2 cups Kosher beef stock

2 cups small diced
tomatoes

½ cup pomegranate
molasses

Freshly ground black
pepper, divided

Kosher salt, divided

1

To Prepare the Kosher Braised Brisket. Preheat your oven to 350F.

2

Begin by mixing your paprika and dried oregano with one tablespoon each of Kosher salt and ground black pepper to create your spice rub. Generously coat and massage the spice rub over your entire Kosher brisket.

3

In a hot skillet over high heat add your avocado oil and then place the brisket, fat side down, in to sear. Add your chopped carrot and onion on top. Once the first side of brisket is seared, flip and place the on top of the carrots and onions. Place your fingerling potatoes all around the brisket. Now add your Kosher beef stock, small diced tomatoes, and pomegranate molasses. Cover with a tight fitting lid and bring to a simmer.

4

Once simmering, place in the 350F oven for approximately three hours to gently cook.

5

After about three hours, remove from the oven. Your brisket should be fork tender and the juices will have reduced into a rich sauce. Allow your brisket to rest in the pan for about 15-20 minutes before slicing and serving along the deliciously braised vegetables.

Bon Appétit!