

# MARK STRAUSMAN'S ITALIAN JEWISH PASSOVER BRISKET

*Unless you're quarantined with a large family, you won't use this much brisket for your seder. Fortunately, cooked brisket freezes extremely well, so carve it up and freeze in smaller servings to use later.*

Serves 6 to 8

## Ingredients

1 brisket (about 5 to 6 pounds), trimmed of excess fat  
1 teaspoon kosher salt  
1/2 teaspoon freshly ground black pepper, or more to taste  
2 tablespoons olive oil  
2 carrots, diced  
2 celery stalks, diced  
1 medium onion, diced  
3 garlic cloves, minced  
3 chicken livers, membranes removed and cut into 1/2" pieces (optional)  
1 bottle (750 ml) dry red wine  
3 cups chicken stock  
1 cup canned crushed tomatoes  
1 bay leaf  
3 tablespoons chopped fresh rosemary  
2 tablespoons chopped fresh parsley

## Method

Set a rack in the middle of the oven and preheat the oven to 325 degrees.

Season the brisket with salt and pepper and set aside. In a 7- to 8-quart Dutch oven, heat the olive oil over medium-high heat. Add the brisket and brown well on both sides, about 10 minutes. Remove to a plate and set aside.

Add the carrots, celery, onion, and garlic to the pot, reduce the heat to medium, and cook, scraping up any browned bits, until all the vegetables are almost soft and the onion is golden, about 5 minutes. Add the chicken livers, if using, and cook, stirring, until they begin to firm, about 2 minutes. Add the wine, stock, tomatoes, bay leaf, and rosemary, then add the brisket and any juices. Raise the heat to medium high, and bring to a simmer.

Cover the pot and place in the middle of the oven. Cook, turning the meat once, until it is fork-tender, about 3 to 3-1/2 hours.

Remove from the oven and carefully transfer the brisket to a cutting board and lightly cover with aluminum foil. Let stand for 15 minutes. Meanwhile, spoon off the accumulated fat from the surface of the sauce. Use an immersion blender to puree the sauce right in the pot (or transfer to a blender or food processor to puree and return to the pot). Season to taste with salt and pepper and stir in the parsley.

Slice the meat and serve with the warm sauce on the side.

(Alternatively, slice the meat, return to the pot, and refrigerate overnight. Remove any solidified fat from the surface of the sauce and reheat, covered, in a 300 degree oven until piping hot.)