

WINE & POMEGRANATE BRAISED BRISKET

Brisket Ingredients

- 3 lb 3lb. first-cut brisket
- 3 T 3 tbsp. olive oil
- kosher salt
- cracked black pepper
- 1 1 onion, sliced
- 1 1 head garlic
- 3/4 C ¾ cup pomegranate juice
- 1 C 1 cup wine



Vegetable Saute Ingredients:

- 1 1 onion
- 1 1 purple onion
- 1/2 C ½ cup fresh chives
- 2 T 2 tbsp. olive oil
- Pinch salt

Wine-Pomegranate Sauce Ingredients:

- 1/2 C ½ cup wine
- 1/2 C ½ cup pomegranate juice
- 4 4 cloves garlic, sliced

DIRECTIONS

- 1 Season both sides of the Brisket with salt & black pepper.
- 2 Heat a frying pan add olive oil & sear the brisket (5) minutes on each side.
- 3 Spread 1/2 a sliced onion & 1/2 the garlic cloves over the bottom of a baking dish.
- 4 Place the brisket on top & the rest of the sliced onion & garlic on top of the brisket.
- 5 Pour the wine & pomegranate juice over the meat & cover the pan tightly with foil.
- 6 Bake on 350 F for 3 hours (turn the meat halfway though) until fork tender.
- 7 Remove from oven & let cool fully before slicing.
- 8 While the brisket is cooking, slice the onions & saute in the olive oil until golden.
- 9 Add the chives & sauté a minute or two until just wilted.
- 10 Place the mix over the brisket.
- 11 Then pour the wine & pomegranate juice into a saucepan.
- 12 Bring to a boil, then reduce to medium-heat & cook (30-40 minutes).
- 13 Pour over the brisket.

NOTE

You can freeze this to save.