



Jewish Grandma39s Best Brisket

Oscar · 28/09/2024



Prep Time

4 hrs 20 mins

Difficult

Medium

Servings

10

Description

This is the best brisket Its delicious and easily kosher for Passover I got this recipe after watching a friends Jewish grandmother make it Mazel Tov

Ingredients

- - 1 tablespoon vegetable oil - 1 (4 pound) beef brisket - ground black pepper to taste - 2 onions
- thickly sliced - 2 cloves garlic
- peeled and cut in half - salt and pepper to taste

Instructions

1. Heat oil in a large deep skillet or pot over medium-high heat. Season brisket generously with black pepper. Place in the pan and cook until surface is a rich brown color
2. not burnt
3. but dark. Lift the roast and scatter onions in the pan. Place the uncooked side of the roast down onto onions. Repeat the browning process. Add garlic to the pan
4. and fill with enough water to almost cover the roast. Bring to a simmer. Reduce heat to low and cover with a lid or tight-fitting aluminum foil. Simmer for 4 hours
5. turning the roast over once halfway through. The roast should be fork tender. Remove the brisket to a serving platter. Bring broth in the pan to a simmer
6. scraping the bottom to loosen any browned bits. Cook until reduced to a thin gravy. Taste and season with salt and pepper if needed. This brisket is great with potato latkes or roasted vegetables cooked with olive oil to keep them kosher.