

## Brisket

### Ingredients

- 7 lb. beef brisket
- 14 cloves garlic, large
- 2 tsp dry mustard
- 1 tbsp. paprika
- 1 ½ tsp. salt
- 1 tsp. freshly ground pepper
- 2 medium onions
- 2 cans beef broth
- 4 medium onions
- 4 tbsp. unsalted butter
- 3 tsp. sugar
- Freshly ground pepper
- 1 ½ tbsp. flour
- 3 tbsp. tomato paste
- ½ tsp. dry mustard
- 5 tbsp. unsalted butter

### Preparation

The day before serving, place rack in center of the oven and preheat to 350 degrees. Spray a large roasting pan with non-stick spray. Mince 2 of the 14 cloves of garlic. Mix minced garlic, mustard, paprika, salt, and pepper in a small dish.

1. Peel the 12 remaining cloves of garlic. Put 6 in roasting pan. Slice the onions and place half of them in the roasting pan.
2. Rub the spice mixture all over the brisket. Place on top of the garlic and onions, fat side up. Cover with the remaining 6 cloves of garlic and the onions. Pour the beef broth into the bottom of the roasting pan, not over the meat. Cover with 2 sheets of tinfoil and bake for 3 ¾ hours. Cover and refrigerate brisket overnight.
3. Melt butter in a large pot over medium heat. Add onions and sugar and cook until onions caramelize, stirring frequently, about 20 minutes. Season with pepper. Cover and refrigerate in a glass bowl.
4. For the sauce which you can do the day of serving, discard the solidified fat from the brisket. Remove brisket from pan to a cutting board. Using a slotted spoon, transfer onions and garlic from brisket to a food processor, reserving pan juices. Add flour and

puree until smooth, about 12 seconds. Add 1 cup of pan juices (or more broth as needed), tomato paste, vermouth, and mustard, and blend.

5. Transfer to a heavy saucepan and stir in remaining pan juices. Cook over medium-high heat until slightly thickened, stirring frequently, about 5 minutes. Whisk in butter, 1 tbsp. at a time.
6. Thinly slice meat across the grain. Arrange in a large baking dish and pour the sauce over.
7. Preheat oven to 350 degrees. Tent brisket with foil and bake until hot, 30 to 40 minutes. Remove foil and top with caramelized onions., Bake 10 more minutes.

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### Tip

*If you are making the brisket in advance, you can freeze the sliced brisket and sauce. Make the caramelized onions the day of serving.*