

THE MARKET

SUMMERFIELD FARMS

BRAISED BEEF BRISKET

INGREDIENTS

3 tablespoons olive oil
1 (2- 3 pounds) Summerfield Farms beef brisket
2 large white onions, chopped
4 medium carrots, cut into 1-inch pieces
4 celery ribs, cut into 1-inch pieces
6 garlic cloves
1/4 cup apple cider vinegar
1 cup homemade chicken broth
28oz crushed or chopped tomatoes

DIRECTIONS

Preheat oven to 350°F with rack in lower third.

Heat oil in a wide 5-to 6-quart heavy pot over medium-high heat until it shimmers. Season brisket with 1 tsp each of salt and pepper, then brown brisket, turning once, about 8 minutes total. Transfer to a plate.

Reduce heat to medium. Add onions to pot and cook, stirring occasionally, until golden-brown, 12 to 15 minutes. Add carrots, celery, and garlic and cook, stirring occasionally, until golden, 10 to 12 minutes. Add vinegar, stirring and scraping up brown bits. Add stock and tomatoes and bring to a simmer. Return brisket to pot, nestling it in braising liquid (liquid will not cover meat). Cover with a tight-fitting lid and braise in oven until fork-tender, 3 to 3 1/2 hours.