

Grandma Selma's Brisket

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1/2	cup	light brown sugar
2	tablespoons	kosher salt
1	teaspoon	garlic powder
1	teaspoon	cayenne pepper
1	teaspoon	sweet paprika
1	teaspoon	coarsely ground pepper
1/2	teaspoon	cinnamon
1/2	teaspoon	unsweetened cocoa
1/2	teaspoon	ground coriander
1/2	teaspoon	freshly ground white pepper
5	pounds	beef brisket - trimmed
3	tablespoons	vegetable oil
4	large	onions - sliced 1/2" thick
2	pounds	carrots - cut diagonally 1/8" thick
2	cups	Coca Cola
28	ounces	crushed tomatoes
1/4	cup	ketchup

In a bowl, mix the brown sugar, salt, garlic powder, cayenne, paprika, black pepper, cinnamon, cocoa, coriander and white pepper. Rub the mixture all over the brisket, set it in a baking dish and cover it with foil. Refrigerate overnight.

Preheat the oven to 350. In a large enamelled cast-iron casserole, heat the oil. Add the brisket, fat side down, and brown well over moderately high heat, 6 minutes per side. Transfer to a plate.

Reduce the heat to moderate and add the onions. Stir well, cover and cook, stirring, until softened, about 15 minutes. Add the carrots, cover and cook, stirring, until the carrots begin to soften, about 5 minutes. Transfer to a bowl.

Add the coca-cola, tomatoes and ketchup to the pot and stir over moderate heat. Add the brisket and any juices and spread the onions and carrots around the meat. If neccessary, add enough water to half-submerge the brisket in liquid. Cover tightly and braise in the oven for 2.5 hours.

Transfer the brisket to a cutting board, cover with foil and let stand for 30 minutes. Raise the oven temperature to 425. Slice the meat across the grain, 1/4" thick, return to the casserole and spoon the sauce over the meat.

Return the pot to the oven and cook uncovered for 1 hour, or until fork tender. Check every 20 minutes; if necessary, add water so the meat is half submerged. Remove from the oven and let stand for 15 minutes. Transfer the meat to a platter, spoon the onions, carrots and sauce over and serve.