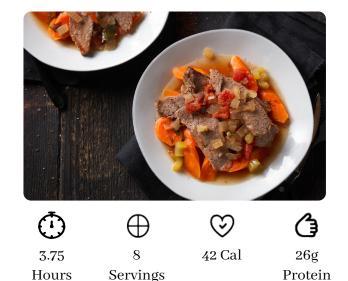


Classic Braised Beef Brisket

Beef Brisket Flat Half is slow-cooked to perfection. Try this favorite Brisket recipe today.

INGREDIENTS

- 1 beef Brisket Flat Half (about 2-1/2 pounds)
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2 cups dry red wine 1 can (14-1/2 ounces) unsalted diced tomatoes, undrained 1 can (14-1/2 ounces) unsalted diced tomatoes, undrained

 $1 \operatorname{can} (14-1/2 \operatorname{ounces})$ unsalted diced tomatoes, undrained $1 \operatorname{can} (14-1/2 \operatorname{ounces})$ unsalted diced tomatoes, undrained

1 can (14-1/2 ounces) unsalted diced tomatoes, undrained 2 ribs celery with leaves, chopped 2 ribs celery with leaves, chopped

2 ribs celery with leaves, chopped 2 ribs celery with leaves, chopped

2 ribs celery with leaves, chopped 1 stem fresh rosemary 1 stem fresh rosemary

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1/4 cup chopped fresh parsley leaves

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COOKING

- 1. Heat oven to 325°F. Rub garlic over surface of beef brisket. Heat large skillet or large braising pan over medium heat until hot. Place brisket in skillet, fat side down first; brown evenly on both sides. Remove brisket from skillet, season with salt and pepper. Pour off drippings if using same pan in oven.
- 2. Heat oven to 325° F. Rub garlic over surface of beef Brisket. Heat large skillet or large braising pan over medium heat until hot. Place brisket in skillet, fat side down first; brown evenly on both sides. Remove brisket from skillet, season with salt and pepper. Pour off drippings if using same pan in oven.
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- 42. Heat oven to 325°F. Rub garlic over surface of beef Brisket. Heat large skillet or large braising pan over medium heat until hot. Place brisket in skillet, fat side down first; brown evenly on both sides. Remove brisket from skillet; season with salt and pepper. Pour off drippings if using same pan in oven.
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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL
8		4.5g	70mg		13g	26g	1	0

^{*}The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

 $Courtesy\ of\ BeefItsWhatsFor Dinner.com$