



# Brisket and Root Vegetable

## Ingredients

- 4-pound beef brisket (preferably first cut), trimmed of excess fat
- Kosher salt and freshly ground black pepper
- 3 tablespoons olive oil
- 1 large yellow onion, thinly sliced
- 4 cloves garlic, minced
- 4 teaspoons fresh thyme, chopped
- 1 cup dry red wine (such as Cabernet Sauvignon)
- 1 (28-ounce) can diced tomatoes with juices
- 1 ½ pounds baby red potatoes
- 1 pound carrots, peeled and cut into 3-inch pieces
- 1 pound parsnips, peeled, cut into 3-inch pieces, halved lengthwise if thick

## Instructions

1. Preheat your oven to 325°F.
2. Pat the brisket dry, then season it evenly with 2 teaspoons kosher salt and ½ teaspoon freshly ground black pepper.
3. Heat olive oil in a large oven-safe roasting pan over medium heat. Add the brisket and brown on all sides, about 12 minutes, turning carefully with tongs. Remove the brisket and set aside.
4. In the same pan, add the sliced onions, garlic, and thyme. Cook, stirring occasionally, until the onions soften and turn translucent, about 7 minutes.
5. Pour in the red wine and ½ cup water, scraping up any browned bits from the pan bottom with a wooden spoon.
6. Stir in the diced tomatoes with their juices, ½ teaspoon salt, and pepper to taste.
7. Return the brisket to the pan along with any juices that have collected. Increase heat to medium-high and bring to a simmer.
8. Remove the pan from heat. Arrange the potatoes, carrots, and parsnips around the brisket.
9. Cover the roasting pan tightly with aluminum foil and place in the oven. Roast until the brisket is fork-tender, about 3½ to 4 hours.
10. Transfer the brisket to a cutting board and the vegetables to a serving platter. Cover both to keep warm.
11. Skim off excess fat from the cooking liquid. Place the roasting pan on the stovetop over medium heat and simmer until the sauce thickens to a gravy-like consistency, about 15–20 minutes.
12. Slice the brisket against the grain and arrange it with the vegetables on the platter. Season the sauce with salt and pepper, then drizzle some over the meat. Serve the remaining sauce on the side.

