



FOURTH GENERATION BRISKET

Molly Harburger

Northern Region East: Baltimore Council

By Francine Koplin

Grandmother to Molly Harburger

A note from Grandma Francine to Molly: This is how my mother, your namesake, made brisket. I don't think she used fresh herbs, but she definitely made the gravy from pureed onions and carrots. So, this is also how I make it, and how your mother makes it! I look forward to your version of it!

A note from Mom to Molly: The seasoning is "to taste," so go with your preference and adjust it as you want! We like to use a heavy hand with the garlic and pepper in our family.

EQUIPMENT

- Large roasting pan (ideally with a lid—aluminum foil is okay too)
- Stove pot
- Cutting board
- Vegetable knife
- Larger knife for slicing meat
- Peeler
- Spoons for stirring
- Blender or food processor (if not available, use a mesh strainer and wooden spoon)
- Large cutting board for slicing meat
- Serving plate and bowl (for meat and additional gravy)

INGREDIENTS

- Brisket (about .25-.5 lb per person—have .5 lb per person if it is the main course)
- Bag of onions (sweet white or yellow onions)
- Bag or two of carrots (the full-sized ones are best)
- Seasoning:
 - Salt
 - Black ground pepper
 - Paprika (sweet or smoked or both)
 - Garlic (fresh, powdered, chopped—whatever you have!)
 - Turmeric (optional)
 - Thyme (fresh or powdered) (optional)
 - Rosemary (fresh or powdered) (optional)
- Grape juice or a sweet red wine (like Manischewitz) (if you don't have either, you can use apple juice)
- Balsamic vinegar
- For gravy you'll also need:
 - Water
 - Cornstarch (if needed for sauce)

BRISKET INSTRUCTIONS ON NEXT PAGE



FOURTH GENERATION BRISKET

(continued)

BRISKET INSTRUCTIONS

Prep time: Around 30 minutes

Cooking Time: Around 3 hours

1. Preheat oven to 450°F.
2. Trim any excess fat from top of meat. Sprinkle with pepper, garlic, and paprika.
3. Brown the brisket (uncovered) in the oven for about 20 minutes. (If there is no fat on the meat, it won't brown much.)
4. While the brisket is browning, peel and slice onions and carrots. (Fine for both to be cut in large chunks.)
5. After about 20 minutes, take the brisket out of the pan (place on a plate or cutting board) but leave the liquid in the pan.
6. Lower the oven temperature to 350°F.
7. Layer the pan with the onions. You'll want the bottom of the pan to be fully covered with a thick layer of onions so cut more if you need to.
8. Add the cut carrots to the onions and add in the thyme, rosemary, garlic, salt, pepper, turmeric, or other seasoning. The onions, carrots, and seasoning will both flavor the brisket and become the gravy.
9. Put the meat back in the pan on top of the onions, carrots, and seasoning.
10. Drizzle some balsamic vinegar and the sweet wine or grape juice on top. Add some more seasoning, carrots, onions, and herbs sprinkled on top.
11. Cover the pan with a lid or foil (tightly).
12. Put the pan back in the oven (at the 350°F temperature) and cook for about 3 hours.
13. Check on the meat after about 2 hours and if it looks like it is getting dry, drizzle more balsamic vinegar and wine/grape juice on it.
14. Test it close to 3 hours to see if it is tender enough for your taste. If it is cutting easily, it's done. If it needs to be cooked longer, put it back in the oven for 20 minutes at a time.
15. Let the meat cool a little before you cut it. Slice it against the grain so it is not stringy.
16. If you like the cooked carrots to be eaten with the brisket (and not just mixed into the gravy), take some carrots out to cool along with the meat.
17. While the meat is cooling, make the gravy (instructions on next page).
18. When the gravy is finished, pour some gravy over the meat and then either serve it or put it in the fridge or freezer.

GRAVY INSTRUCTIONS ON NEXT PAGE



FOURTH GENERATION BRISKET

(continued)

GRAVY INSTRUCTIONS

Prep time: Around 5 minutes

Cooking Time: Around 20–30 minutes

The alcohol in the wine won't cook out with the short amount of time that the gravy is cooking, so use grape or apple juice or non-alcoholic wine if needed.

1. Put the onions, carrots, herbs, liquid, and anything else from the brisket pan (other than the brisket) into a food processor or blender so that they create a blended liquid without large chunks. (If you don't have one, you can mash those items with a mesh strainer and wooden spoon.)
2. Pour the mixture into a pot and put it on the stove over low-medium heat.
3. Add some more seasoning (garlic, salt, pepper, rosemary, thyme) to the mixture. Add a splash of wine or grape juice or apple juice and stir.
4. After it is heated, taste it and see if it is ready (after 5–10 minutes).
 - a. If it is too thick, add some water (a little at a time) to thin it out.
 - b. If it is too thin, you can add a little bit of cornstarch (mixed with water) and stir it well.
 - c. If it's too sweet, add a little more water and seasoning.
 - d. If it's not at all sweet, add another splash of grape juice.