



UNLOCK THE MAGIC OF YOUR CONVECTION KITCHEN!

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WINE BRAISED BRISKET

As with many braised dishes, brisket is best prepared a day in advance. Once the brisket has cooked to a fork-tender consistency, remove the brisket from the pan and set it aside to cool. If you have a lot of pan juices you can reduce them at this time. Slice the meat once it has cooled and return it to the pan and refrigerate overnight. Perfection with Convection!

Ingredients

1 - 3 to 4lb brisket (brisket with some marbling yields the best texture and flavor)

2 tbsp of olive oil and 2 tbsp unsalted butter

4 medium red onions, peeled and cut into quarters

6 cloves garlic, smashed

½ tsp mixed Italian seasoning

½ tsp Kinders Woodfired Roasted Garlic seasoning (it has a nice balance of flavors)

2 large carrots, peeled and cut into large chunks

2 stalks celery, strings removed and cut into large chunks

3 cups beef stock or Better than Bouillon

2 cups hearty red wine

Preparation

Heat the oven in the Convection mode 325°F and position an oven rack in the center of the oven or if cooking two dishes at one time, arrange the racks to accommodate both pans.

Heat a large Dutch oven over moderate heat on your most powerful burner, add in the oil and butter and when the butter is sizzling, carefully lay in the brisket and let it brown on one side. Carefully turn it and brown it on all sides.

Remove the brisket from the pan and add all the vegetables. Place the brisket on the vegetables and add the liquid to the pan. Cover and place in the oven for 2 ½ - 3 hours or until tender when pierced with a fork. If it's just shy of perfect it can still be removed and cooked for a little longer when reheating the next day.

Remember when removing the pan from the oven to always leave a dish towel or oven mitt on the lid or handle of the pan so you don't accidentally pick up a hot pan.

Remove the meat from the pan and set it aside to cool until cool enough for you to slice. If the pan juices need reducing they can be reduced at this time. Place the sliced brisket and juices into a casserole with a lid or the cooking pan and refrigerate overnight. Let the brisket sit outside of the refrigerator for an hour before reheating the next day.

CONVECTION MODE



Wine Braised Brisket in Convection

When ready to serve, remove any large pieces of congealed fat and place the covered pan in the oven in the Convection mode 350 for 30 minutes or until piping hot. While the brisket is reheating you can also cook a side dish such as oven polenta or roast some vegetables at the same time.

WRITE YOUR NOTES: