



Locals Choice Club

Recipes for pairing with Locals Choice
Club September 2015 Selections

www.tastelocalwines.com
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Brisket with Persian Spices

Serves 4-6. Pair with 2012 One Time Spacemen.

Ingredients:

- 1 teaspoon cardamom
- 1 teaspoon cinnamon
- 2 teaspoons cumin
- 2 teaspoons sumac
- 1 teaspoon turmeric
- ½ teaspoon kosher salt
- ¼ teaspoon cracked black pepper
- 1 2-pound Brisket
- 1 medium onion, sliced
- 3 medium carrots, diced into 2 inch pieces
- 2 large garlic cloves, minced
- 1 6-oz can tomato paste
- 1 cup dry red wine
- 1 cup strong brewed coffee
- 1 cup chicken broth
- 2 tablespoons lime juice (from 2 limes) plus more for squeezing on top
- 3 sprigs fresh oregano
- ¼ cup sliced almonds, 2 tablespoons sesame seeds and ¼ cup fresh parsley leaves for garnish

On the day prior to cooking combine all the spices and spread evenly all over the brisket. Refrigerate, covered, overnight. Take out of the refrigerator 30 minutes- hour before you are ready to cook, to bring the brisket to room temperature.

Heat olive oil in a large Dutch oven over medium heat. Brown the brisket well on all sides. Remove browned brisket and set aside on a plate.

Add carrots, onion and garlic and ½ teaspoon salt. Sauté while stirring until veggies start to brown, about 5-7 minutes.

Add in tomato paste, and stir to coat the vegetables. Sauté until red paste deepens to a dark red, about 7-8 minutes. Pour in wine to deglaze the pan- stir while scraping up any of those tasty bits on the bottom of the pot. Then add in coffee, chicken broth, and lime juice and stir.

Place the brisket back in the pot and add the fresh oregano. Bring the liquid to a simmer, lower the heat to very low, and cover. Simmer until meat is very tender but not falling apart, about 3 ½ - 4 hours.

Cool meat in liquid and refrigerate overnight. The next day, heat meat back up in sauce, remove and slice against the grain. Season the sauce with salt and pepper to taste. Serve the braising sauce with the cooking vegetables. Serve sliced brisket with sliced almonds, sesame seeds, parsley and braising sauce..

