

Hanukkah Signature Recipe

Ingredients

4 lb.	Beef brisket
2 tsp.	Kosher salt
2 tsp.	Ground black pepper
3 lb.	Small potatoes, halved
¼ cup	Extra-virgin olive oil
3 cups	Low-sodium beef broth

Beef Brisket

Serves 4



Directions

1. Preheat oven to 425°. Season brisket with salt and pepper on both sides.
2. Place potatoes in a large roasting pan and drizzle with oil and season with salt and pepper. Place brisket on top of potatoes, fat side up.
3. Roast until brisket develops a deeply golden brown crust on top and potatoes are cooked, about 1 hour and 15 minutes.
4. Reduce oven to 300°. Remove potatoes and hold hot. Add broth to pan and season beef again with salt and pepper. Cover pan tightly with foil.
5. Return to oven and continue cooking until brisket is tender and a fork meets almost no resistance when inserted, about 2 hours 30 minutes.
6. Let rest for 10 minutes before slicing against the grain. Serve with potatoes.

