

Joe's Spiced Brisket

Ingredients

5.5 pounds brisket with 1/2-inch layer of fat
1 heaping tablespoon garam masala
1 teaspoon garlic powder
1 teaspoon paprika
1 teaspoon dried thyme
Generous amount salt and fresh ground pepper
3 tablespoons olive oil
1 large onion, thinly sliced (julienned)
4 large carrots, peeled and chopped
4 large celery stalks, chopped
1/4 cup balsamic vinegar
2.5 cups red wine
1 can Coca-Cola Classic
4 cups beef stock, or more if needed

Instructions

1. Season the Brisket:
Rub the brisket generously with kosher salt and freshly ground black pepper. Let sit for 30 minutes at room temperature.
2. Preheat the Oven:
Preheat to 325°F (165°C).
3. Sear the Brisket:
Heat a large Dutch oven over high heat. Add the olive oil and let it heat up. Sear the brisket on both sides until golden brown (about 8 minutes per side). If the brisket is too large, sear it in sections. Transfer to a plate and cover with foil.

4. Prepare the Vegetables:
Lower the heat to medium. Add the onion, carrots, and celery to the Dutch oven, scraping up browned bits. Cook for 6-8 minutes until caramelized.
5. Add Balsamic Vinegar and Red Wine:
Add the balsamic vinegar and red wine. Stir well, scraping the pan's bottom to deglaze. Reduce the liquid by one-third. Stir in the garam masala, garlic powder, paprika, and thyme, mixing evenly with the vegetables.
6. Return the Brisket to the Pot:
Place the brisket back into the Dutch oven, nestling it among the vegetables.
7. Add Liquids:
Pour in the Coca-Cola and enough beef stock to nearly submerge the brisket.
8. Braise:
Cover tightly with foil and a lid. Transfer to the oven and braise for 5-6 hours or until the brisket is fork-tender.
9. Serve:
Let the brisket rest for 15-20 minutes before slicing against the grain. Serve with the braising liquid and vegetables.

Enjoy your delicious brisket!