

When you need to feed a crowd for **HANUKKAH** or any other occasion this season, there are few things better than this cut of meat.

# Bring ON THE Brisket

My father made an excellent Hanukkah brisket, a recipe cribbed from a food-stained cookbook that I never learned the name of. He made latkes, too, the potato pancakes most often associated with the holiday. But it was his brisket, I think, of which he was most proud.

Brisket is the type of food that unites, in good times and in bad, and maybe that's why my father was so fond of it.

When the holidays arrive, Jewish people celebrate with a dinner like the one I grew up eating. This meat, which is traditionally braised, sliced and plated in a pool of sauce upon the best china, sets the backdrop for the gathering.

A brisket, by nature, is the perfect entertaining food. It's a large-format meal with plenty to spare, an opportunity to extend the gift of welcome, to feed a crowd. Most briskets range in size from 10 to 20 pounds, and even when you buy a smaller piece, you're bound to have leftovers.

It feels triumphant to shop for the larger cut this year, as opposed to the one that will feed just two or four. The reward lies in knowing that friends and family are together again, in the festive, slightly chaotic way that holidays

always tend to go. And those leftovers are part of the experience.

The very idea of them, I like to think, is the consequence of having dreamed a little too big, of having made sure that, when the last candle expires, every person is fed—and fed well. When the guests have all gone, what remains is not only the stacked dishes and the wine-stained

tablecloth. It's the brisket that will carry on, a marching soldier in its culinary efficiency, to the next meal. It is enough for everyone. It is more than enough. That was always the point.

On the following pages you'll find two brisket recipes—one braised and the other grill-smoked—that will make far more than you'll likely need for a single meal. But in the hopes that, this year, doors will be open again and that tables and plates are full, for more than just that first night, there are four additional recipes that transform those leftovers into entirely different meals, worthy of entertaining again. It's too much, you might think on first glance, but really, in the spirit of the holidays, it's just enough.

**HANNAH SELINGER** is a food and lifestyle writer based in New York. Find her on Instagram @druishamericanprincess.

By  
**Hannah  
Selinger**

Photography by  
**Eric  
Wolfinger**

Braised Brisket with  
Tomatoes & Onions,  
page TK



# “The very idea of leftovers is the consequence of having dreamed a little too big.”

## Braised Brisket with Tomatoes & Onions

ACTIVE: 40 min TOTAL: 5 hrs

TO MAKE AHEAD: Refrigerate for up to 4 days.

Tamari, sherry, dried mushrooms and Worcestershire sauce add intense umami flavor to this saucy brisket. (Photo: page TK.)

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| 2 ounces dried mushrooms, such as porcini and/or shiitake | 1 28-ounce can no-salt-added whole peeled tomatoes, crushed      |
| 2 cups boiling water                                      | 6 sprigs fresh thyme   |
| 1 3-pound untrimmed flat-cut brisket (see Tip, page TK)   | 1 bay leaf   |
| 1 teaspoon kosher salt                                    | 1 750-mL bottle full-bodied red wine, such as cabernet sauvignon |
| ½ teaspoon ground pepper                                  | 2 tablespoons balsamic vinegar                                   |
| 2 tablespoons extra-virgin olive oil                      | 1 tablespoon Worcestershire sauce (see Tip, below)               |
| 2 large onions, thinly sliced                             | 1 tablespoon reduced-sodium tamari or soy sauce                  |
| 3 cloves garlic, smashed and peeled                       | ½ cup chopped fresh parsley                                      |
| 2 tablespoons tomato paste                                |  |
| 1 cup dry sherry, divided                                 |  |

1. Preheat oven to 350°F.
2. Place mushrooms in a small bowl and cover with boiling water. Let soak for 30 minutes. Reserve the soaking liquid and chop the mushrooms.
3. Meanwhile, season brisket with salt and pepper. Heat oil in a large ovenproof pot over medium-high heat. Beginning with the fat-side down, sear the brisket, flipping occasionally, until browned all over, about 10 minutes total. Transfer to a plate.
4. Reduce heat to medium. Add onions and garlic and cook, stirring often, until translucent, about 3 minutes. Add tomato paste and cook for 1 minute. Add the mushrooms and reserved soaking liquid, stirring to scrape up any browned bits. Cook for 1 minute. Add ½ cup sherry, tomatoes, thyme and bay leaf and simmer for 2 minutes.
5. Return the brisket, fat-side up, and any accumulated juices to the pot. Pour in wine. Cover the pot and transfer to the oven. Bake for 3 hours.
6. Uncover and continue baking until the brisket is fork-tender and the sauce has thickened, 40 minutes to 1 hour 20 minutes more.
7. Transfer the brisket to a clean cutting board. Discard the thyme and bay leaf and skim fat from the surface. Stir vinegar, Worcestershire, tamari (or soy sauce) and the remaining ½ cup sherry into the sauce; cook over medium heat until slightly reduced, about 10 minutes. Slice the brisket against the grain and return it to the sauce. Serve sprinkled with parsley.

SERVES 10: 3 oz. brisket & ½ cup sauce each

Cal 333 Fat 8g (sat 2g) Chol 88mg Carbs 13g Total sugars 4g (added 0g) Protein 32g Fiber 3g Sodium 423mg Potassium 840mg.

TIP: To make these recipes kosher, substitute more tamari or soy sauce for the Worcestershire and/or oyster sauces.

## Grill-Smoked Barbecue Brisket

ACTIVE: 30 min TOTAL: 13 hrs (including 4 hours marinating time)

TO MAKE AHEAD: Refrigerate sauce (Step 8) for up to 1 week.

EQUIPMENT: Spray bottle

Love smoked brisket but don't have a smoker? Luckily you can use wood chips and your grill to infuse the meat with loads of flavor. This recipe takes half the day to make but almost all the time is hands off. Serve with soft bread and pickles.

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| BRISKET  | ½ cup apple juice                                |
| 1½ tablespoons dry mustard                           | 2 tablespoons cider vinegar                      |
| 1 tablespoon ancho chile powder                      | SAUCE  |
| 1 tablespoon ground cumin                            | ⅔ cup ketchup                                    |
| 1 tablespoon dried oregano                           | ½ cup cider vinegar                              |
| 2 teaspoons granulated garlic                        | ¼ cup packed brown sugar                         |
| 1 teaspoon ground ginger                             | 1 teaspoon granulated garlic                     |
| 1 teaspoon cayenne pepper                            | 1 teaspoon Worcestershire sauce (see Tip, below) |
| 1 teaspoon kosher salt                               | 1 teaspoon kosher salt                           |
| 1 5-pound point brisket, trimmed (see Tip, page TK)  | 1 teaspoon freshly cracked black pepper          |
| 2 cups applewood or hickory chips (see Tip, page TK) |  |

1. To prepare brisket: Combine mustard, chile powder, cumin, oregano, 2 teaspoons granulated garlic, ginger, cayenne and salt in a small bowl. Place brisket on a baking sheet and sprinkle all over with the spice mix. Cover and refrigerate for at least 4 hours or overnight.
  2. When ready to cook, place wood chips in a medium bowl, cover with water and let soak for 30 minutes. If using a gas grill, loosely wrap all the soaked wood chips in foil with an opening at the top, and place them beneath the grill grates directly over the heat source before preheating.
  3. Preheat half the grill on medium (or build a medium heat fire on one side of a charcoal grill) and leave the other half unheated; preheat to 250°F. Combine apple juice and 2 tablespoons vinegar in a spray bottle. If using charcoal, drain the wood chips and add 1 cup to the charcoal.
  4. Place the brisket, fat-side up, on the grates over indirect heat for 2 hours, spraying with the juice mixture every 30 minutes to moisten. Gradually add the remaining 1 cup wood chips to the charcoal to keep the smoke going.
  5. Preheat oven to 250°F.
  6. Wrap the brisket in foil and place on a rimmed baking sheet. Bake until a fork meets no resistance when inserted and the internal temperature registers 195°F, 6 to 7 hours.
  7. Remove the brisket from the oven and unwrap foil. Turn broiler to high. Broil the brisket, fat-side up, until the top is crisp, about 5 minutes. (Watch carefully so it does not burn.) Let rest on the baking sheet, covered with foil, for 45 minutes to 1 hour before carving.
  8. Meanwhile, prepare sauce: Combine ketchup, vinegar, brown sugar, granulated garlic, Worcestershire, salt and pepper in a small saucepan. Bring to a simmer over medium heat. Cook for 5 minutes. Remove from heat.
  9. Transfer the brisket to a cutting board. Thinly slice against the grain. Serve with the sauce.
- SERVES 16: 3 oz. brisket & 1 Tbsp. sauce each  
Cal 221 Fat 6g (sat 2g) Chol 92mg Carbs 9g Total sugars 7g (added 5g) Protein 31g Fiber 1g Sodium 467mg Potassium 557mg.

STYLING: ABBY STOLTO (FOOD), GLENN JENKINS (PHOTOS)



Grill-Smoked Barbecue Brisket





Smoked Brisket & Bok Choy Noodle Soup

ACTIVE: 40 min TOTAL: 1 hr  
Coating the brisket in a savory, glossy sauce before adding it to the broth gives this soup extra chutzpah.

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| 8 cups low-sodium beef broth, divided                                      | ½ bunch fresh cilantro, stems and leaves separated, divided                |
| 2 tablespoons reduced-sodium tamari or soy sauce                           | 2 cloves garlic, smashed and peeled  |
| 1½ tablespoons oyster sauce (see Tip, page TK)                             | ½ teaspoon fish sauce  |
| 1½ tablespoons brown sugar   | ½ teaspoon ground pepper   |
| 2 thumb-size pieces peeled fresh ginger, 1 halved and 1 julienned, divided | ½ bunch scallions, white and green parts separated, thinly sliced, divided |
| 2 cups chopped Grill-Smoked Barbecue Brisket (page TK)                     | 3 heads baby bok choy  |
| 1 pound shiitake mushrooms, stems reserved, caps sliced, divided           | 4 ounces rice noodles  |
|  | 1½ teaspoons toasted sesame oil  |

1. Combine 1 cup broth, tamari (or soy sauce), oyster sauce, brown sugar and one of the halved pieces of ginger in a large skillet. Bring to

a boil. Adjust heat to maintain a simmer and cook, uncovered, until reduced by two-thirds, about 10 minutes. Discard the ginger. Add brisket and turn to coat. Remove from heat and cover to keep warm.  
2. Combine the remaining 7 cups broth, shiitake stems, cilantro stems and half the cilantro leaves, garlic, fish sauce, pepper and the remaining halved piece of ginger in a large pot. Bring to a boil over high heat. Reduce heat to maintain a lively simmer and cook for 20 minutes. Using a slotted spoon, remove and discard the solids from the broth. Return the broth to a boil and add shiitake caps and scallion whites; cook until tender, about 7 minutes.  
3. Meanwhile, bring a large saucepan of water to a boil. Add bok choy and cook until tender-crisp, about 2 minutes. Using a slotted spoon or tongs, transfer to a bowl of ice water to stop the cooking, then transfer to a clean kitchen towel. Add noodles to the boiling water and cook until just tender, about 5 minutes. Drain and rinse with cold water. Quarter each bok choy.  
4. Ladle the broth into bowls and add bok choy, noodles, brisket, scallion greens, julienned ginger, sesame oil and the remaining cilantro leaves to each.  
SERVES 4: 2 cups each  
Cal 377 Fat 9g (sat 3g) Chol 61mg Carbs 39g Total sugars 9g (added 5g) Protein 33g Fiber 3g Sodium 819mg Potassium 977mg.

Brisket, Potato & Leek Kugel

ACTIVE: 35 min TOTAL: 2 hrs 10 min  
Here, the addition of brisket transforms a kugel—the traditional Jewish pudding usually made with noodles or potatoes—into a main course. Pair with a green salad. To make this recipe kosher, omit the butter.

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| 1 | tablespoon extra-virgin olive oil                                    |
| 2 | medium leeks, white and pale green parts only, thinly sliced, rinsed |
| 1 | large shallot, thinly sliced   |
| 3 | cloves garlic, minced  |
| 6 | sprigs fresh thyme, plus 2 tablespoons thyme leaves                  |
| 1 | teaspoon kosher salt, divided  |
| 1 | teaspoon ground pepper, divided                                      |
| 3 | pounds russet potatoes   |
| ⅓ | cup all-purpose flour  |
| 1 | cup low-sodium beef broth  |
| 5 | large eggs, lightly beaten   |
| 2 | tablespoons matzo meal   |
| 1 | tablespoon finely chopped fresh rosemary                             |
| 2 | cups shredded Braised Brisket with Tomatoes & Onions (page TK)       |
| 2 | tablespoons unsalted butter, cubed                                   |

1. Preheat oven to 425°F. Coat a 9-by-13-inch baking dish with cooking spray.  
2. Heat oil in a large skillet over medium heat. Add leeks, shallot, garlic, thyme sprigs and ¼ teaspoon each salt and pepper and cook until translucent and soft, about 5 minutes. Remove the thyme sprigs and set the leek mixture aside to cool, about 5 minutes.  
3. Meanwhile, peel potatoes and place in a bowl of cold water. Using a chef’s knife or mandoline, slice the potatoes into ¼-inch-thick rounds, returning them to the water as they’re sliced.  
4. Place flour in a medium bowl and gradually pour in broth, whisking vigorously to prevent clumping. Whisk in eggs and matzo meal. Combine rosemary and thyme leaves in a small bowl.  
5. Drain the potatoes and pat dry. Shingle a layer of them in the prepared baking dish. Sprinkle with one-third of the herb mixture and ¼ teaspoon each salt and pepper. Cover with half the leek mixture and 1 cup brisket. Repeat with a second layer of potatoes, another third of the herbs, ¼ teaspoon each salt and pepper, and the remaining leeks and brisket. Top with a final layer of potatoes and season with the remaining herbs and ¼ teaspoon each salt and pepper. Pour the egg mixture evenly over the top. Dot with butter.



Cover loosely with foil.  
6. Place the baking dish on a baking sheet. Bake for 1 hour. Remove foil and continue to bake until the potatoes are golden-brown and fork-tender and the liquid has stopped bubbling from the inside, about 30 minutes more.  
7. Transfer the baking dish to a rack to cool for at least 15 minutes before cutting.  
SERVES 10: about 1 cup each  
Cal 336 Fat 10g (sat 3g) Chol 134mg Carbs 39g Total sugars 3g (added 0g) Protein 20g Fiber 4g Sodium 392mg Potassium 1,087mg.



## Smothered Potato Latkes

**ACTIVE:** 1 hr 10 min **TOTAL:** 1 hr 10 min  
**EQUIPMENT:** Candy thermometer  
*Don't overlook the instructions in Step 5. After you drain the excess moisture from the potatoes and onion, you'll see a milky white substance at the bottom of the bowl. It's potato starch—and including it in the latke mixture not only helps them hold together, but also makes for crispier results.*

- 2 tablespoons extra-virgin olive oil, divided
- 2 small onions, 1 thinly sliced and 1 quartered, divided
- 2 tablespoons water
- 8 ounces white mushrooms, quartered
- 1½ teaspoons salt, divided
- ¾ teaspoon ground pepper, divided
- 1½ cups shredded Braised Brisket with Tomatoes & Onions (page TK)
- 2½ pounds russet potatoes, peeled
- 2 large eggs, separated
- 1 tablespoon matzo meal
- 1 cup canola or grapeseed oil
- Chopped fresh chives for garnish

**1.** Heat 1 tablespoon olive oil in a large skillet over medium-low heat. Add sliced onion and cook, stirring occasionally, until starting to brown, 6 to 8 minutes. Stir in water, scraping up any browned bits. Continue to cook, stirring occasionally, until the onion is brown and soft, about 1 minute. Transfer to a plate.

**2.** Add the remaining 1 tablespoon olive oil and mushrooms to the pan. Cook, stirring occasionally, until browned, about 8 minutes. Season with ½ teaspoon each salt and pepper. Return the onion to the pan, add brisket and

mix well. Cover and set aside.

**3.** Preheat oven to 300°F. Set a wire rack on a baking sheet and place it in the oven.

**4.** Using a food processor fitted with the shredding disk, shred potatoes and quartered onion, alternating them. Transfer to a bowl and let sit for 5 minutes.

**5.** Using a slotted spoon, transfer the shredded vegetables to a clean kitchen towel set over a large colander. Set the colander in a large bowl and twist the towel to squeeze the moisture out. Carefully pour off the liquid from the bowl, taking care to leave behind the white, starchy paste at the bottom. Add the squeezed vegetables to the bowl with the starch.

**6.** Add egg yolks, matzoh meal, the remaining 1 teaspoon salt and ¼ teaspoon pepper to the potato mixture. Mix thoroughly to combine. Beat egg whites in a medium bowl with an electric mixer until they are shiny and form stiff peaks. Fold the whites into the potato mixture.

**7.** Heat canola (or grapeseed) oil in a large skillet over medium heat until it reaches 375°F. Working in batches, drop several golf-ball-size spoonfuls of the potato mixture into the hot oil. Using a spatula, press down to make latkes about 1½ inches wide. Cook, flipping once, until browned, 5 to 7 minutes total. Transfer to the rack in the oven while you fry the remaining latkes, making sure the oil returns to 375°F before cooking each batch.

**8.** Reheat the reserved brisket mixture, if necessary. Serve the latkes topped with the brisket mixture and garnish with chives, if desired.

**SERVES 8:** ⅓ cup topping & 3 latkes each  
**Cal** 442 **Fat** 23g (sat 4g) **Chol** 89mg **Carbs** 36g  
**Total sugars** 4g (added 0g) **Protein** 21g **Fiber** 5g  
**Sodium** 639mg **Potassium** 1,201mg.



## Brisket Basics

Derived from the cow's pectoral muscle, brisket is a large cut of meat, weighing up to 20 pounds. But most supermarkets sell them in smaller pieces. You'll often find them portioned in one of two ways: the leaner first-cut, also referred to as flat-cut, is better for braising, while the fattier point-cut stays moist during the smoking process.

## Smoked Brisket Tacos

**ACTIVE:** 25 min **TOTAL:** 1½ hrs  
**TO MAKE AHEAD:** Refrigerate pickled jalapeños (Step 1) for up to 1 month.  
*Look for cotija cheese, also called queso añejo or queso añejado, near other specialty cheeses or in Mexican grocery stores. Its saltiness provides a sharp counterpoint to the smoky brisket.*

- ½ cup rice vinegar
- ½ cup hot water
- 2 tablespoons granulated sugar
- 1 tablespoon kosher salt plus ½ teaspoon, divided
- 2 jalapeño peppers, thinly sliced into rounds
- 1 clove garlic, smashed and peeled, plus 1 clove minced, divided
- ¼ cup whole-milk plain Greek yogurt
- 3 teaspoons lime juice, divided, plus lime wedges for serving
- ¼ teaspoon ground pepper, divided
- 3 radishes, very thinly sliced
- 2 avocados, sliced
- 1 tablespoon extra-virgin olive oil
- 1 bunch scallions, trimmed and cut into thirds
- 1 pound sliced Grill-Smoked Barbecue Brisket (3 cups; page TK)
- 12 corn tortillas, warmed
- 1 cup crumbled cotija cheese
- 1 cup fresh cilantro leaves

**1.** Combine vinegar, hot water, sugar and 1 tablespoon salt in a small bowl. Stir to dissolve. Add jalapeños and smashed garlic. Refrigerate for at least 1 hour and up to 1 month.

**2.** Combine minced garlic, yogurt, 1 teaspoon lime juice and ⅓ teaspoon each salt and pepper in a small bowl. Toss radishes with 1 teaspoon lime juice and ⅓ teaspoon salt in another small bowl. Toss avocados with the remaining 1 teaspoon lime juice and ⅓ teaspoon salt in another small bowl. Set aside.

**3.** Heat oil in a large skillet over medium-high heat. Add scallions and the remaining ⅓ teaspoon each salt and pepper. Cook, turning often, until slightly wilted and charred on all sides, about 3 minutes. Transfer to a cutting board.

**4.** Add brisket to the pan and cook until heated through, 1 to 2 minutes per side. Transfer to the cutting board and cut into bite-size pieces.

**5.** Serve the brisket with avocado, yogurt sauce, scallions, jalapeños, radishes, cheese and cilantro in tortillas, with lime wedges on the side, if desired.

**SERVES 6:** 2 tacos each  
**Cal** 537 **Fat** 26g (sat 7g) **Chol** 103mg **Carbs** 43g **Total sugars** 6g (added 1g) **Protein** 38g **Fiber** 9g **Sodium** 838mg **Potassium** 947mg. 🌱