



## **Passover Brisket**

### **Serves 6-8**

3 1/2 lb Beef Brisket  
1 Large Yellow Onion, Sliced Thinly  
1/4 Cup Apple Cider Vinegar  
2 Heaping Tbsp of Mark's Espresso Rub 2  
3/4 Lb Carrots, Sliced  
3/4 Lb Celery, Sliced  
1/4 Cup Olive Oil  
2 14.5 Oz Cans of Diced Tomatoes  
1 1/2 Cups Chicken Broth  
6-8 Cloves of Garlic, Minced  
1/4 Cup Brown Sugar  
1 Tsp DiDads Pepper (or regular pepper)  
1/2 Tsp Salt

### **Preparation:**

Preheat oven to 300°.

Let us begin by getting our ingredients in order...

In a blender combine the tomatoes (with liquid), DiDads Pepper (or plain pepper), salt, brown sugar, vinegar, chicken broth and garlic. Blend until well combined. Pour 1/2 of this mixture in a baking dish. Set aside.

Your veggies should be sliced.

Sear your brisket in half of the olive oil and season both sides generously with Mark's Espresso Rub 2. Place seared brisket in the baking dish on top of sauce. Set aside.

Add the remaining oil to the pan and add veggies. Cook until slightly softened and then add on top of the brisket. Even out veggies and add the remainder of the sauce that you blended.

Cover pan tightly with aluminum foil and bake for 3-4 hours. Remove from oven and let sit in pan with liquid for 20 minutes.

Remove to a cutting board and slice against the grain.

Serve with sauce on top and the Shredded Potato Kugel Casserole on the side.

Enjoy!