

INGREDIENTS

- 3 lbs beef brisket
- 2 tbs Kosher salt and black pepper
- 2 tbs vegetable oil
- 5 cloves garlic, smashed
- 1 yellow onion, thinly sliced
- 1 tbs chili powder
- 2 tsp ground coriander, cumin
- ¼ cup apple cider vinegar
- 1 cup water
- ¾ cup red wine
- 1 can diced tomatoes
- 2 bay leaves



PREPARATION

Season the beef with salt and pepper.

Heat a large skillet with oil and wait until almost smoking. Add beef and sear on all sides.

Transfer to a deep casserole pan.

Add herbs, garlic and onions to the skillet and stir until onions are translucent. Add vinegar and deglaze pan.

Stir in water and pour the mixture over the brisket. Add tomatoes and juice and the bay leaves. Set to Combi steam 275 degrees 6 hours 80% humidity.

Set aside and boil down the liquid to make a gravy.

Slice and put on a platter with gravy.