

SWEET AND SAVORY COCA COLA BRISKET



Prep Time

15 min

Inactive Prep Time

8 hours

Cook Time

4 hours

Level

Easy

Servings

10-12

Ingredients

- 1 First Cut Brisket (5 to 7 pounds)
- 1 small onion (peeled, trimmed, and chopped)
- ½ cup oil
- ½ cup red wine (dry)
- ¼ cup honey
- ¼ cup Coca-Cola
- ¼ cup ketchup
- ½ teaspoon mustard powder (replace with 2 garlic cloves during Passover)
- ½ teaspoon paprika

Directions

1. Place the brisket in a roasting pan.
2. Place onion, oil, wine, honey, Coca Cola, ketchup, mustard, and paprika into a food processor, and pulse until chopped.
3. Pour chopped mixture over the brisket. Cover and marinate in the refrigerator overnight. (Approx. 8 hours)
4. Remove the marinating brisket from the refrigerator the next morning.
5. Preheat oven to 325°F.
6. Bake the brisket, covered, in the preheated oven for approximately 4 hours. (You can also use a thermometer to check the internal temperature at the thickest part of the brisket, to read 190°F, for well done.)
7. Remove from oven and let stand to cool.
8. When cool, thinly slice the brisket against the grain. It is very important to slice the brisket correctly. If the meat is not sliced against the grain, it will be tough. Serve & Enjoy!

Serving Suggestion: Make a gravy with the drippings from the meat.

1. Melt 4 tablespoons of margarine (parve) in a saucepan.
2. Slowly stir in 4 tablespoons of all-purpose flour (replace with potato starch instead of flour during Passover).
3. Cook and stir for approximately 3 minutes, or until margarine starts to darken.
4. Slowly stir in 2 cups of brisket drippings.
5. Continue cooking and stirring until the gravy thickens to desired consistency, season with salt and pepper.
6. Pour some of the gravy over the sliced brisket, and serve the remainder alongside as a pour-over.