

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 Prairie Street Prime Kosher USDA Prime 2nd Cut Brisket, cut in half

1 teaspoon ground cumin, divided

1 teaspoon ground cinnamon, divided

4 cloves garlic

1 Serrano chili, chopped (remove seeds for less heat)

1 teaspoon fennel seeds

1 teaspoon dried oregano

1 8oz can chipotle, divided

1 tablespoon extra virgin olive oil

1 cup Kosher dry red wine, and extra if needed

1 16oz can crushed tomatoes

1 large white onion, quartered

3 carrots, quartered

2 ribs celery, quartered

- 1** To Prepare the Kosher Baja Braised 2nd Cut Brisket Preheat your oven to 275F.
 - 2** Using a paper towel, remove any extra moisture from each piece of your brisket. Generously season each side with Kosher salt and freshly ground black pepper, and then about a half teaspoon each of cumin and cinnamon. Allow the meat to rest while you prepare the base of the braise.
 - 3** In your mortar and pestle (or using a small food processor), prepare your garlic cloves with Kosher salt into a rough paste. To that add your Serrano chili, fennel seeds, oregano, $\frac{1}{2}$ teaspoon cumin, and $\frac{1}{2}$ teaspoon cinnamon, and grind to break down and incorporate. Add two to four chipotles with sauce to the mortar and incorporate into paste.
 - 4** Over a medium flame, heat a heavy bottom cast iron skillet and add your extra virgin olive oil. Sear both sides of each piece of the brisket. Once a nice caramelization has formed on both sides of the brisket, place them both in the skillet and reduce the heat to low-medium.
 - 5** To the skillet add your Kosher dry red wine, crushed red tomatoes, white onion, celery, and carrots around the meat. Top the brisket with all of your Baja-esque paste. Cover your skillet with a tight fitting lid and cook in the 275F oven for about three to four hours.
 - 6** Check your brisket for an internal temperature of about 205F. Remove the brisket from the sauce and allow to rest on a cutting board for about 30-40 minutes. For the braise, carefully puree it into a smooth sauce in the skillet using an immersion blender.
 - 7** Slice your brisket into thinnish slices against the grain and serve over white rice with plenty of sauce, spring onion, cilantro, and wedges of lime.
- Serve and bon appétit!

1 tablespoon freshly
ground black pepper

1 tablespoon Kosher salt