

Ingredients-

- **Two large briskets, trimmed to ¼" fat**
- **Salt & freshly ground pepper**
- **3 onions, halved and sliced**
- **4-6 shallots, halved and sliced**
- **1 lb pitted prunes, chopped**
- **1 pkg onion soup mix**
- **5 lg carrots, peeled & sliced ½" thick**
- **5 ribs celery, diced**
- **1 bottle dark or amber beer**



World's Best Brisket

From the kitchen of Jamie Schwartzman

How it's done

Invite a few people you love over for dinner. Start the recipe around noon. Have at least one person (perhaps a cousin) arrive well in advance to hang out in the kitchen with you.

1. Preheat oven to 325
2. Pat the briskets dry, then salt and pepper well on both sides
3. Brown the brisket in a large pan (1 at a time) on med-high heat, about 5 mins per side or until there's caramel color, transfer to a large platter
4. Arrange onion & shallots across the bottom of a large roasting pan, add prunes, soupmix, celery, carrots. Place brisket on top, fat side up. Pour over bottle of beer. Add any accumulated juices from the platter.
5. Cover and bake for 2-2½ hours. The house will smell wonderful. Open a bottle of wine (or another beer) and start a good conversation. Nosh on some olives, pickles, cheese & crackers.
6. Remove from oven. The brisket should be cooked, and there should be plenty of liquid in the pan. Unveil it in a dramatic fashion to your guests.
7. Remove brisket from pan. Stir the vegetables well in the pan. Slice the brisket about 3/8" thick and return to pan. It's OK if some the meat falls apart, and to vary some cuts against and along the grain. Be sure to submerge the cut up brisket into the liquid and vegetables. Give people little tastes of the brisket. Make the tasting as theatrical as possible.
8. Return the pan to the oven, and cook for an additional 1½ hours or until most of the liquid is reabsorbed. A beautiful caramel color will be achieved. Skim off fat from top of pan with a large spoon, or use a separating pitcher. (This "second cooking" is critical to the flavor and texture.)
9. Serve with mashed potatoes, and an arugula salad dressed with lemon, olive oil and miso.
10. Say a short toast to your guests as you begin the meal. Savor the scene, aroma, and flavor as you enjoy dinner with your guests. (Respond to compliments humbly.)