



Cantor Rob Jury's Quick and Easy Brisket Recipe for Rosh HaShanah

3-4lb Kosher Beef Brisket*

1 Tablespoon oil

1 Cup Kosher wine

3 Cup Kosher Beef Broth

2 small onions diced

1 celery stalk sliced

3 cloves garlic minced

½ Cup dried apricots

½ Cup pitted prunes

½ Cup Raisins

1 bay leaf

Fresh ground black pepper

1 Carrot per person coming to dinner *

Preheat oven to 325 degrees F

Over medium-high heat, heat oil in a Dutch oven. Add brisket and cook until browned, 4 minutes per side. Transfer to a large plate and set aside.

To the Dutch oven, add onions, celery, carrots and garlic stirring frequently for 2 minutes. Pour in wine, add pepper, apricots, prunes and raisins and bring to a boil.

Add to Dutch oven broth, brisket and any juices on the plate and bay leaf. Bring to a simmer. Cover tightly and place in oven for 2-1/2 hours.