

FOOD

Beef Brisket Pot Roast

Ingredients

- 1 (4-pound) beef brisket with a 1/3-inch layer of fat
- Salt and freshly ground black pepper
- 1/4 cup(s) extra-virgin olive oil
- 5 clove(s) garlic, smashed
- 2 (medium) onions, coarsely chopped
- 2 (medium) carrots, coarsely chopped
- 1 celery rib, coarsely chopped
- 3 bay leaves
- 2 rosemary sprigs
- 2 (small) dried red chiles
- 2 cup(s) dry red wine
- 1 can(s) (14-ounce) whole plum tomatoes, drained
- 3 cup(s) low-sodium chicken broth



Directions

1. Preheat the oven to 325 degrees F. Season the brisket with salt and pepper. In a large skillet, heat the oil. Add the brisket, fat side down, and cook over moderately high heat until richly browned, about 5 minutes. Turn and brown on the other side, about 5 minutes longer. Transfer the brisket, fat side up, to a roasting pan.
2. Add the garlic, onions, carrots and celery to the skillet and cook over moderate heat, stirring occasionally, until softened, about 10 minutes. Add the bay leaves, rosemary and chiles and cook, stirring, for 2 minutes. Add the wine and boil over high heat until reduced by half, about 6 minutes. Add the tomatoes and simmer over low heat for 15 minutes. Pour the mixture over and around the brisket.
3. Add the broth to the skillet and bring to a simmer over high heat. Pour the broth around the brisket. Cover the roasting pan with foil, transfer to the oven and braise until the brisket is very tender, about 3 hours. Transfer the brisket to a platter and cover with foil.
4. Strain the contents of the roasting pan through a coarse strainer set over a large saucepan, pushing the vegetables through as much as possible. Boil the sauce over high heat until reduced to 3 1/4 cups, about 20 minutes; season with salt and pepper. Carve the brisket into 1/3-inch slices. Pour some of the sauce over the brisket to keep it moist and serve, passing the rest of the sauce at the table.
5. Make Ahead: The sliced and sauced brisket can be refrigerated for up to 2 days. Cover with foil and bake in a 350 degrees F oven until heated through, about 30 minutes.
6. Serve With: Buttered egg noodles.
7. Wine Recommendation: A complex red will add layers of flavor to this simple, succulent dish. The dark fruit flavors of the Malbec-based 2002 Chateau Lagrezette from Cahors, France, producer Alain Dominique Perrin, will do the trick.

Collard Greens with Bacon

Ingredients

- 4 strips thick-sliced bacon, sliced cross-wise into 1/2-inch pieces
- 1 small yellow onion, chopped
- 2 garlic cloves, minced
- 2 Tbsp sugar
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- Several dashes hot sauce
- 1/4 cup apple-cider vinegar
- 2 pounds collard greens, stems removed, sliced into 3-inch-wide strips (can substitute kale or chard)
- 1 cup chicken broth (or water)



Directions

1. Put bacon in a large pot and cook on medium heat until it just starts to brown around the edges, stirring occasionally. Mix in the onions and cook until they're soft and starting to brown, stirring occasionally.
2. Add the garlic, sugar, salt, pepper and hot sauce and cook until the garlic becomes fragrant, about a minute. Pour in the vinegar, bring to a simmer, and cook until the amount of liquid is reduced by half, stirring and scraping up any browned bits from the bottom of the pot.
3. Stir in the collard greens and the chicken broth (or water) and bring to a simmer. Reduce the heat to medium-low and cook until the greens are completely wilted and have lost their brightness, stirring occasionally. Season to taste with additional vinegar and hot sauce and serve with a generous ladle of the pan juices from the pot.

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