

Brisket in Sweet-and-Sour Sauce

SOURCE: NPR ORIENTAL HOLIDAY RECIPES (adapted by Joan Nathan from Levana's Table by Levana Kirschenbaum [Stewart Tabori & Chang, 2002] as it appeared in The NY Times 11-27-02)

INGREDIENTS:

1 medium onion, peeled/quartered
1 2" piece fresh ginger, peeled
6 large cloves garlic
1/4 C Dijon mustard
1/2 C red wine
1 1/2 C Coca-Cola OR ginger ale
1/2 C ketchup
1/4 C honey
1/4 C cider vinegar
1/4 C soy sauce
1/2 C olive oil
1/4 tsp ground cloves
1 star anise
1 TBS coarsely ground pepper or to taste
1 6-7-lb first-cut brisket, rinsed/patted thoroughly dry

DIRECTIONS:

1. Pre-heat oven to 350° F - place everything but brisket into food processor - process with steel blade till it is a smooth sauce.
2. Place brisket, fat side up, into heavy baking pan just large enough for it - pour sauce over it. Cover tightly - bake 2 hours. Turn brisket over and bake uncovered 1 more hour or till fork-tender. Cool, cover brisket and refrigerate overnight in cooking pan.
3. The next day, transfer the brisket to cutting board, cut off fat and cut (with sharp knife) against grain, to desired thickness. Remove any congealed fat from sauce and bring to boil on top of stove.
4. Heat oven to 350° F - taste sauce to see if it needs reducing. If so, boil it down for a few minutes or as needed - return meat to sauce - warm in oven for 20 minutes. Serve warm.
5. Yield: 12 servings