

Recipe

We always like to provide a seasonal recipe to pair with our wines. Executive Chef Elizabeth Binder, our dear friend who has catered our dinners for several years, is currently competing on this season of “Top Chef - Seattle”. Be sure to watch the show on Wednesday nights – very fun! She graciously provided this recipe for your holiday table as it pairs beautifully with our Bordeaux-style blends (Seduction, Unrestrained Reserve, Romance of the Heart).

Braised Beef Brisket

Serves 4 - 6 people

Ingredients:

4 tbsp evoo
1.5 – 2 lbs. beef brisket
2 med onion, finely chopped
2 med carrot, finely chopped
4 rib celery, finely chopped
1/2 oz dried porcini, soaked and chopped, save jus
1 tbsp cocoa (unsweetened)
2 cups red wine
1 can whole tomatoes (3 cups), chopped with juice
meat stock (amount below)
salt
ground black pepper

Method:

Heat 2 tbsp oil in a wide heavy pot over a medium heat until hot but not smoking.
Season beef with salt and ground black pepper
Brown beef on both sides for a good 10 - 15 minutes..
Remove beef from pan, discard fat from pot.
Add remaining oil and cook onion, carrot and celery over a moderate low heat.
Stirring occasionally, until softened about 10 minutes.
Stir cocoa into the vegetable mix, then add red wine and scrap any brown bits off bottom of pan.
Increase heat and reduce liquid by half - about 10 minutes.
Add soaked chopped porcini and juice, add chopped tomato and juice.
Return meat to pot with any juices, and just cover with meat stock (chicken stock or beef broth will do)
Bring to a simmer and braise covered in middle of a preheated 325 deg F oven for 3 hours or until very tender.
Remove from heat when tender allow meat to rest in sauce to cool slightly.
Slice beef and serve warm with a little sauce.
Delicious served with soft creamy polenta and topped with a horseradish *gremolata*.

Horseradish *Gremolata*

Serves 4 – 6

Ingredients:

1 bunch italian parsley, leaves chopped
2 lemons zest, grate on a microplane or fine grater
1/4 lb fresh horseradish, peel and grate finely

Method:

In a small bowl, combine parsley, lemon zest and horseradish.