

# Coffee-Braised Brisket

**TAKEN FROM, ZAHAV: A WORLD OF ISRAELI COOKING**

**Serves 8**

## Ingredients:

Stryker Grass-Fed Beef Brisket  
2 TBSP finely ground coffee  
1 ½ TBSP ground cardamom  
1 ½ TBSP ground black cardamom  
1 TBSP plus 1 TSP kosher salt  
¼ cup canola oil  
2 large onions  
4 carrots, peeled and sliced  
10 garlic cloves, sliced  
½ cup tomato paste  
1 ½ cups dried apricots  
2 cups brewed coffee  
8 large eggs in their shells  
Grated fresh horseradish



This recipe is taken straight from, *Zahav: A World of Israeli Cooking*. It seems a little labor intensive because it is prepared over a few days, but it is well worth it! It's great for making ahead for entertaining and proves to be best after it's fully cooked, cooled and reheated. I've broken the steps up into 3 days of prep, cooking and serving. It also makes a fantastic "leftover brisket" sandwich covered in the juices.

## Instructions:

### Day 1: Marinate

Mix the ground coffee, cardamom, black cardamom, and salt in a small bowl and into the brisket. Cover loosely with plastic wrap and refrigerate overnight.

### Day 2: Braise

Preheat the oven to 475° F. Set a rack inside a roasting pan. Put the brisket on the rack and roast until the exterior has browned, about 20 minutes. Lower the oven temperature to 300° F.

Warm the oil in a large skillet over medium heat and add the onions, carrots, and garlic. Cook, stirring occasionally, until the vegetables have softened but not browned, about 8 minutes. Add the tomato paste and cook until it reduces slightly, about 2 more minutes.

Transfer the vegetables to the roasting pan with the rack removed. Add the brisket, dried apricots, brewed coffee, and eggs in their shells. Add enough water to bring the liquid halfway up the side of the brisket.

Cover the pan tightly with two layers of foil, return to the oven, and braise for 1 hour. Remove the eggs, gently tap them all over to make a network of cracks, and return them to the braise. Continue cooking until the brisket shreds easily with a fork, about 3 more hours. Let the brisket cool in its braising liquid, then refrigerate overnight.

### **Day 3: Warm and Serve**

To serve, preheat the oven to 350° F. Slice the cold brisket, return to the braising liquid, and bake until warmed through, about 30 minutes. Spoon the broth over the meat. Serve with the peeled eggs and grated fresh horseradish.