

## **Classic Brisket**

(Adapted from Florence Aaron; NYTimes Passover cookbook)

A basic brisket that is a great holiday favorite. For maximum tenderness, be sure to slice the meat against the grain.

1 whole brisket, 6 to 7 pounds  
2 Tablespoons beef fat rendered from the brisket, or vegetable oil  
2 large onions, sliced very thin  
1 cup well-seasoned beef stock  
Salt and freshly ground black pepper to taste

1. Preheat the broiler.
2. Place the brisket on a rack in a broiling pan and broil, turning, until the outside is browned on both sides.
3. Preheat the oven to 350°F.
4. Heat the beef fat in a large roasting pan or in a 7 – 8 quart heatproof casserole and saute the onions. When the onions are brown, stir in the stock. Place the meat in the pan or casserole, cutting it in half if necessary. Cover the pan and place it in the oven.
5. Bake the brisket for 3 to 4 hours, or until very tender. Allow to cool, then refrigerate overnight.
6. Remove the congealed fat from the sauce and reheat the meat in the sauce. Or, for speedier preparation, slice the meat and reheat the slices in the sauce. Season the sauce with salt and pepper. If the brisket is whole, slice the meat and serve it in the sauce or with sauce on the side.

Makes 12-15 servings