

Mary Wine's Beef Brisket

This is a make-ahead dish, great for large gatherings.

3- 3 1/2 pound beef brisket, well-trimmed

Marinade:

1 cup dry red wine
1 cup vegetable oil
1/2 cup soy sauce
1 T. Worcestershire sauce
2 t. garlic powder
ground pepper

Day 1:

Marinate meat for 24 hours turning occasionally.

Day 2:

Bring meat to room temperature. Preheat oven to 350. Cook meat, tightly covered at 350 for 30 minutes. Then, REDUCE HEAT to 325 and continue baking for 4 1/2 hours. (Meat should be extremely tender but not falling apart.) Turn meat once while baking and make sure there is sufficient liquid. Add more wine or water if in doubt! Remove meat from pan to cool on a cutting board. LET MEAT COOL COMPLETELY BEFORE CUTTING. Meanwhile, discard grease from pan juices, reserving the juice. (I have a gravy skimmer that works well.) Thinly slice meat, cutting against the grain. An electric knife works well. Place meat in an oven- safe serving dish and pour reserved liquid over it. Cover and refrigerate.

Day 3:

Bring to room temp, reheat for 30- 40 minutes or until heated through. Serve on buffet buns with horseradish sauce.

Serves 10-12.

From the Kitchen of Marcia Wine Nelson