

Waygu Brisket
Café Amalfi

3lb waygu beef brisket
3 T thyme
3 T salt
1.5 T ground black pepper
1 rough chopped large yellow onion
½ rough chopped celery head
2 rough chopped carrots
2.5 cups of red wine
4 cups of beef broth
4 T Oil

Combine Thyme, Salt, Pepper and rub on brisket.

In a hot, heavy-bottom pan heat oil and sear the brisket on all parts. Add mirepoix and cook a few more minutes. Deglaze with the red wine and let it reduce almost all the way. Pour in Beef Broth until brisket is $\frac{3}{4}$ covered and lower to simmer.

Pre-heat oven to 350 degrees F. Cover brisket with foil and place in oven for one hour. Remove foil and baste the brisket with its juices. Re-cover with foil and continue to cook for 1.5 hours
Slice and serve or cool and refrigerate for later use.