

# **Café Amalfi**

## Wagyu Brisket Recipe

### Ingredients:

- 3 lbs. wagyu 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

### Directions:

Combine Thyme, Salt, Pepper and rub on the 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.

Preheat oven to 350 degrees F. Cover the 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.