

Braised Beef Brisket



Ingredients

- Rub:
 - 1 C Hawgs Rub
 - 1.5 T white sugar
 - Black pepper
- 1.75 lbs brisket with fat on
- 1 large parsnip
- 1 large leek
- 1 small bulb fennel

Directions

Bring brisket to room temperature. Prepare rub and cover meat, pushing into outside of meat all the way around. Set into a large roasting pan on top of a smear of olive oil on the bottom. Add tomatoes and wine to cover halfway up meat. Add chopped vegetables.

For 1.75 lbs cook on 300 for 2.5 hours or more til done.

For 3 to 4 pound, double that time.

Meat is done when you kind of tap the edge of the meat hard, and it kind of bounces back like a jello mold.

Let sit for 30 minutes. Slice and serve with veggies on top. Serve with the wine you used to cook with.