

Dry Rub Brisket in Gravy

2 four-five pound (or two 2 kilo) briskets
Canola (or Olive or Walnut Oil for Passover)

Dry rub:

2/3 cup brown sugar
1/3 cup paprika
1/3 cup granulated garlic powder
1/3 cup granulated onion powder
1/4 cup salt
2 Tsp ground black pepper
2 Tsp cumin (omit for Passover if not your custom)

For the Sauce:

1-2 tablespoons vegetable, olive or canola oil
1 large chopped onion
1 cup or 2 stalks chopped celery
1 small chopped red bell pepper
4 cloves chopped garlic
1 tablespoons rice or balsamic vinegar
3 tablespoons date syrup or silan
4 cups boiling water with 5 tablespoons onion soup mix

Directions:

Rub briskets all over with the oil. Make the dry rub by mixing in a nice sized bowl the brown sugar, paprika, garlic powder, onion powder, salt, black pepper and cumin. Scoop a handful of dry rub with a tablespoon or clean hands (you will probably have leftover rub and you won't want to contaminate it, so use a spoon if you "double dip") and rub into the briskets on both sides. Wrap in parchment paper and then cover each brisket individually with foil. Place in roasting pan and put in fridge overnight.

Next day let meat sit at room temperature for 30 minutes, unwrapped. Preheat oven to 325 F/165 C.

In a pan sauté the chopped onions till golden brown and add the celery and chopped pepper sautéing for about 3-4 minutes. Add the chopped garlic, tablespoon of vinegar and Silan and stir into vegetables and slowly add liquid with onion soup mix. Cook about 5 minutes.

Unwrap brisket. Pour sauce carefully into roasting pan. Submerge brisket in liquid.

Cover tightly with 2 layers of foil on top of pan. Place brisket in oven and bake for about 3 hours. Remove from oven and check how soft meat is. If not fully tender continue cooking covered with the foil for about 30 minutes to 1 more hour or until completely tender. Allow meat to rest about 30 minutes before slicing. This freezes beautifully, so I usually rest, slice, and freeze with gravy and wrap well till I need it.