



## Mario Batali's Red Wine-Braised Brisket

Servings: **8 servings**

Brisket braised in red wine with onion, carrot, celery, and rich pancetta is best served with a sauce made from the braising liquid, and then, topped with a simple gremolata to brighten the deep, moist meaty flavors. Serve this dish with your favorite creamy mashed potatoes and a lightly dressed side salad for a full meal that is sure to please anyone who tries it.

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### Ingredients

#### BRISKET:

- 6 tablespoons extra-virgin olive oil
- 1 (4-pound) beef brisket
- 2 Spanish onions, 1/2-inch dice
- 1 carrot, 1/2-inch thick rounds
- 2 celery stalks, 1/2-inch thick slices
- 4 ounces pancetta, 1/4-inch dice
- 2 cups Barolo or other hearty red wine
- 2 cups basic tomato sauce
- Salt and pepper, to taste

#### TOPPING:

- 1/3 cup parsley, chopped
- Zest of 2 lemons
- Salt and pepper

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### Directions

#### BRISKET:

In a large Dutch oven, heat the olive oil over high heat until smoking. Season the meat liberally with salt and pepper.

Sear in the pan for 4 to 5 minutes per side.

Add the onions, carrot, celery and pancetta and cook until the vegetables are light brown and starting to soften, about 8 minutes.

Add the wine and tomato sauce and bring to a boil.

Reduce to a simmer. Cook until the meat is very tender, 2 1/2 to 3 hours.

Transfer the meat to a festive platter.

#### TOPPING:

Make a gremolata by combining the lemon zest, chopped parsley and salt and pepper.

Bring the cooking liquid from the brisket to a boil and reduce to 2 1/2 cups. Season with salt and pepper, pour over meat and serve immediately. Top with gremolata.

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