

SOUS VIDE BRISKET WITH ROASTED SMASHED POTATO, BLUE CHEESE VINAIGRETTE AND CARAMELIZED ONION JAM

PAIRED WITH 2019 ÉLE'RIVAGE SLIDE MOUNTAIN | YIELDS 6 SERVINGS

SOUS VIDE BRISKET

- 3-4 tbsp freshly ground Black Pepper
- ¼ cup Kosher Salt
- 3½ -4 lb Beef Brisket
- ¼ tsp Wright's Liquid Smoke

METHOD

1. Prepare the sous vide water bath by setting the temperature to 150°F.
2. Mix the pepper and salt in a small bowl.
3. Season the brisket on all sides with the pepper and salt mixture.
4. Fold back the top of a vacuum sealer bag and place the seasoned brisket inside. Add the liquid smoke and seal the bag.
5. Place the vacuum sealed brisket in the water bath and cook for 48 hours.
6. Remove the brisket bag and from the water bath and cool completely in the refrigerator or ice water bath. This step is very important! It allows the liquid to gelatinize and keep the brisket moist.
7. To serve, remove the brisket and juices from the bag and place in an oven-proof dish. Reheat the brisket in a 140°F oven for 1 hour, slice and serve.

SMASHED POTATOES

- 6 waxy Potatoes, like Yukon Gold
- 1 tbsp Salt, for boiling
- 1 tbsp clarified Butter
- 1 tbsp Olive Oil
- ¼ tsp Salt, to season Potatoes
- 1 pinch freshly ground Black Pepper
- 2 tsp chopped Parsley or Chives

METHOD

1. Wash the potatoes and place in a pot. Cover with cold water and add salt.
2. Bring to the boil and cook potatoes until soft - small ones should take around 20 to 25 minutes, medium ones might take 30 minutes.
3. Preheat oven to 400°F.
4. Drain the potatoes and let them dry on a sheet tray for 5 minutes.
5. Use a potato masher to squish the potatoes, keeping them in one piece. Thin = crispier. Thicker = fluffier insides.
6. Leave on the tray to steam dry for 5 minutes or so - makes them crispier!
7. Drizzle with clarified butter, then olive oil. Sprinkle with salt and pepper.
8. Bake for 35 minutes for small potatoes or 45 minutes for medium potatoes. Do not flip!
9. Serve hot, with basil and blue cheese vinaigrette or sprinkled with parsley and/or chives, if desired.

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BLUE CHEESE AND BASIL VINAIGRETTE

2 tbsp fresh Lemon Juice
2 tbsp Vinegar, White Wine or Cider
1 teaspoon Dijon Mustard
2 cloves fresh Garlic
¼ cup Blue Cheese
4-6 ounces extra virgin Olive Oil
Salt to taste, Kosher or Sea
Freshly ground Pepper to taste

Yields 1 cup

METHOD

1. Using a blender, combine the lemon, vinegar, dijon, garlic and blue cheese until smooth.
2. Pulse the blender and slowly pour the olive oil into the mixer. Do not overblend.
3. Refrigerate until needed. The mixture may solidify when cold and need to come to room temperature to be liquid.

CARAMELIZED ONION JAM

1 pound Yellow Onions, sliced
2 tbsp Olive Oil
½ cup granulated Sugar
½ cup Balsamic Vinegar
1 tsp fresh Rosemary, finely minced
½ tsp Kosher Salt
¼ tsp freshly ground Black Pepper

Yields 1 cup

METHOD

1. Put olive oil and onions in a large, heavy bottomed saucepan. Cook over medium-high heat stirring only occasionally; cook until golden, about 10-15 minutes.
2. Add sugar and balsamic vinegar and cook for another 45 minutes or more, until thickened and syrup-y.
3. Remove from heat and add seasonings. Stir to combine. Taste and adjust.
4. Transfer to an airtight container and keep refrigerate until needed.