

ROOT BEER BRAISED BRISKET WITH SASSAFRAS AND CHERRY GLAZE

PAIRED WITH 2022 SANGIOVESE GROSSO | YIELDS 8–10 SERVINGS

BRISKET INGREDIENTS

4–5 lb Beef Brisket
As needed Kosher Salt and Pepper
2 tbsp Oil (Avocado or Grapeseed)
1½ cups Onion, sliced
4 cloves Garlic, smashed
1 tsp Smoked Paprika
1 tsp ground Mustard
½ tsp Allspice
3 cups Root Beer, made with Cane Sugar
1 cup Beef Stock
2 tbsp Apple Cider Vinegar
1 tbsp Worcestershire Sauce

SASSAFRAS-CHERRY GLAZE

½ cup Tart Cherry Juice (or Cherry Jam)
¼ cup Agave Syrup
1 tbsp Molasses
2 tbsp Root Beer Syrup (like Portland Syrups)
1 tbsp Apple Cider Vinegar
Pinch Cayenne (optional, for a little heat)
1½ tsp Cornstarch
1 cup Bing or tart Cherries (canned or frozen)

METHOD

1. Preheat oven to 300°F.
2. Pat the brisket dry and season generously with salt and pepper.
3. In a large Dutch oven or heavy roasting pan, heat oil over medium-high heat. Sear brisket on both sides until well browned (about 4–5 minutes per side).
4. Remove brisket and set aside.
5. In the same pan, add sliced onions and garlic, cooking until just softened.
6. Stir in paprika, mustard, and allspice, toasting the spices for about 1 minute.
7. Deglaze the pan with a splash of root beer, scraping up browned bits.
8. Add the rest of the root beer, beef stock, cider vinegar, and Worcestershire sauce.
9. Return the brisket (fat side up) to the pan. It should be about 2/3 submerged.
10. Cover tightly with a lid or foil.
11. Braise in a preheated 300°F oven for about 4 hours, or until fork tender.
12. While brisket cooks, combine cherry juice, agave syrup, molasses, root beer, sassafras, vinegar, cayenne and cornstarch in a small saucepan. Whisk well to combine.
13. Bring to a boil while whisking then immediately turn to a simmer.
14. Add the reserved cherries and return to a simmer.
15. Taste and adjust seasoning with salt and pepper. Keep warm.
16. Once the brisket is tender, remove from braising liquid.
17. Brush generously with the sassafras-cherry glaze.
18. Slice brisket against the grain and serve with horseradish mashed potatoes and the glaze.