

My Sister's A-Mazing Texas Brisket for Seder Night

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My father told her, “Don’t tell your sisters but this is the best meat I have ever had.” My sister Riv’s amazing Texas brisket recipe!

My sister Riv, from Houston, recently shared her amazing Texas brisket recipe with me and I made it for a sheva brachos last week for the first time. She said it was THE BEST brisket ever and after tasting it, I wholeheartedly agree! Riv has had quite a few interesting reactions throughout the years to this brisket. My father told her, “Don’t tell your sisters but this is the best meat I have ever had.” Another man that was over for Shabbat dinner told her that he wants to marry her brisket. LOL!

The most exciting thing about getting this brisket recipe, was that after serving it for sheva brachos, I knew beyond a shadow of a doubt, that this is what I will be serving for Seder night. It was that good, plus I was getting really bored with the brisket that I usually make. I am sharing it with you in case you too are looking for something new and delicious to serve at your Seder table. I will be serving it along with mashed potatoes, garlic broccoli and apple-strawberry kugel.



Texas Brisket (for a 3kg brisket)

Ingredients:

2 TBS Chili powder (or hot paprika if you cannot get chili powder for Pesach)

2 TBS Garlic powder

2 TBS Onion powder

2-3 Black pepper

1 TBS Sugar

1 TBS Salt

2 TBS vinegar

2 bay leaves Bay crumbled

Beef stock or beef broth (about 2 cups worth)

Instructions:

Preheat oven to 350F/180C

Mix all dry ingredients in medium bowl to make a dry rub.

Cover brisket generously with dry rub on both sides (with brisket in roasting pan)

Cook in preheated oven uncovered for 1-1/2 hours.

Lower temp to 300F/150C.

Add about 2 cups of beef broth and enough water plus the vinegar to cover 1/2"" of bottom of pan in liquid.

Cover with foil tightly (forming tent is preferable) and let cook for about 7-8 hours, maybe longer, until meat is tender.

Enjoy! Wishing you a chag Kasher ve'sameach!