

Braised Brisket

Ingredients

1 lb brisket, excess fat trimmed
1 tsp salt
1 tsp black pepper
1 tsp olive oil
1 cup French onion soup
½ cup onion, medium dice
½ cup russet potato, medium dice
1 stalk celery, medium dice
1 medium carrot, medium dice
2 cloves garlic, rough chop

Method

Season brisket with salt and pepper. Preheat convectionware over medium heat on top of stove and add olive oil. Sear the brisket on both sides for 2 minutes until browned. Remove from stove and add onion soup.

Secure lid on convectionware and place in a 350 degree oven for 1 hour.

Remove convectionware and add all vegetables with salt and pepper, secure lid and place back in oven for an additional 30 minutes.