

Brisket with Sun-Dried Tomatoes

[Adapted from Melanie Nussdorf]

From *The New York Times Passover Cookbook*, Edited by Linda Amster with Introduction by Joan Nathan

This brisket in an intense tomato sauce is a specialty of Melanie Nussdorf, a lawyer in Washington, D.C.

One 5-pound brisket of beef
Salt and freshly ground black pepper
2 red bell peppers, seeded and coarsely chopped
2 white onions, peeled and coarsely chopped
3 tablespoons olive oil
3 medium carrots, peeled and sliced $\frac{1}{2}$ inch thick
 $\frac{1}{2}$ cup parsley, chopped
1 cup sun-dried tomatoes (not packed in oil)
 $\frac{1}{4}$ cup ketchup
1 cup beef broth
3 tablespoons brown sugar

1. Preheat oven to 350°F. Sprinkle the brisket with salt and pepper to taste and place it, fat side up, in a heavy roasting pan.
2. Sauté the red peppers and onions in the olive oil until lightly browned. Remove from the heat and scatter the mixture over the top of the brisket. Add the carrots, parsley and sun-dried tomatoes.
3. In a small bowl, mix the ketchup, beef broth, and brown sugar together. Add enough water to make 2 cups of liquid and pour around the brisket. Make sure the sun-dried tomatoes are covered by the liquid. Cover the pan tightly with a lid or heavy-duty aluminum foil. Bake 2 $\frac{1}{2}$ hours. Take the brisket out of the pan and cool.
4. Trim off all the visible fat from the cooled brisket and slice diagonally, against the grain. Return the meat to the heavy pan with the vegetables and gravy. When ready to serve reheat for half an hour in a 350°F oven.

makes 12 servings