

## **Fox Hollow Farm Braised Beef Brisket**

Serves 4

3 lb. Beef Brisket  
2 ea. Carrots, peeled and chopped  
½ bu. Celery, chopped  
2 ea. Onion, chopped  
2 ea. Bay leave  
1c. Red wine vinegar  
½ c. Flour  
Salt and pepper  
Roux

Method: In a large braising heat blended oil. Salt and pepper meat and dust with flour. Brown on both sides. Place the rest of the ingredients into the pan and cover with cold water. Cover with foil and place in 300-degree oven 4-5 hours. You want the meat to slightly pull apart. Set meat aside. Puree the liquid and bring back to simmer. Thicken with roux, season to taste and push though a strainer to pull out all solids. Slice the beef and serve with rich pan sauce on top. Served with your favorite mashed potatoes and vegetables.