



Brisket with Red Wine and Harissa by **@fomo_by_mo**

Pair with the 2016 Portrait

Follow along with the tutorial [here](#)

2 or 3 lbs of brisket
1 carrot
2 celery stalks
Cilantro (chopped fine)
2 red/ yellow onion
1 3/4 cup of Ehlers estate red wine
1 3/4 cup beef stock
1/4 red wine vinegar (optional)
1tbsp Harissa
2tbsp tomato paste
1/2 herb de Provence (optional, makes the dish fragrant)
10 cloves of garlic

Method:

1. Preheat the oven at 350°
2. Slice everything up except the garlic. Keep the cilantro later for garnish
3. Brown the brisket on both sides
4. Add the onion, garlic, carrot, celery and fry till its translucent.
5. Add the tomato, Harissa, herb de Provence.
6. Stir in the red wine vinegar, beef stock & red wine
7. Add your brisket back in and baked for 3 1/2 hours or till the meat falls off. Don't forget to salt and pepper for taste.