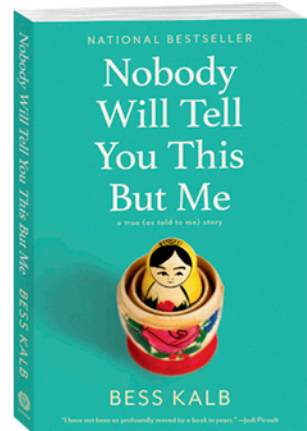




BRISKET FOR NOBODY WILL TELL YOU THIS BUT ME

Nobody Will Tell You This But Me is the perfect book to read alongside your mother, grandmother, or any other close relative in your life. In this hilarious and heart-wrenching book, Bess's grandmother Bobby often made her brisket. In fact, the book even opens with her Bobby describing her brisket recipe.

"My mother taught me exactly one thing and it's how to make brisket. It doesn't take a genius. The key is you just leave it alone. . . . You could forget about it for the entire day and there it would be. Don't say I never taught you anything" (pg. 3).



To honor Bess and Bobby's love of brisket, we're recommending a recipe from the one and only Joan Nathan. Enjoy this treat from her celebrated cookbook *Jewish Cooking in America*.

INGREDIENTS:

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| 3 large onions, chopped | 2 cups dry red wine |
| 1 clove garlic, peeled and halved | 2 stalks celery with leaves, chopped |
| 1 4-5 pound beef brisket | 1 bay leaf |
| 2 teaspoons salt | 1 sprig fresh thyme |
| ½ teaspoon pepper | 1 sprig fresh rosemary |
| 1 tablespoon canola or olive oil | 8 carrots, peeled and cut into half-inch diagonal slices |
| 1 14-ounce can whole tomatoes, undrained | ¼ cup chopped fresh parsley |

METHOD:

1. Preheat oven to 325°.
2. Place onions and garlic in a 5-6 quart casserole. Season brisket with salt and pepper.
3. In a large skillet, heat oil over high heat and sear brisket until browned, 3-4 minutes on each side.
4. Place fat-side-up on top of onions. Add tomatoes and their juice, breaking them up with a fork.
5. Add wine, celery, bay leaf, thyme and rosemary.
6. Cover casserole and bake for 3 hours, basting with pan juices every half hour.