

Kornreich Brisket w/Shliskies & Cranberry Orange Relish

By: Arthur Einzig

Brisket

5 lb first-cut brisket, trimmed of most fat
2 T flour
¼ c corn oil
coarsely ground black pepper to taste
8 onions sliced into thick rings
4 T tomato paste
4 sliced garlic cloves
1 ½ tsp kosher salt
2 carrots, peeled
1 c beer

Shliskies

3 pounds russet potatoes
2 c all-purpose flour
1 egg, extra large
1 pinch salt
¾ c canola oil to coat finished gnocchi dough
1 c unseasoned bread crumbs
1 c unsalted butter
salt & pepper to taste

Cranberry Orange Relish

1 navel orange
1 (12 oz) bag fresh cranberries
½ c sugar
1/8 t cinnamon

Brisket Preparation:

Pre-heat oven to 375. Dust the brisket with the flour and sprinkle on the pepper. Heat the corn oil in a casserole dish and add the brisket over high-medium heat until brown on both sides and some crisp spots are visible. Transfer the brisket to a dish and add the onions, sautéing until they are caramel-colored, 10-15 minutes.

Remove the casserole from the heat and add the brisket and any juices directly over the onions. Pour the beer alongside the brisket. Cover the brisket with the tomato paste, then the sliced garlic. Sprinkle with salt and pepper. Cover tightly and bake in over for 1 ½ hours.

Remove from oven, place the brisket on a cutting board and slice as thinly as possible. Reassemble the slices back into the casserole directly on the onion mixture. Recover and bake for another 1 ½ to 2 hours until fork tender. You may use an emulsion blender after the brisket is removed on the remaining juices or serve au naturel or around the brisket.

Shliskies Preparation:

Boil the whole potatoes until soft (about 45 minutes). Then peel and pass through vegetable mill onto clean board.

Boil 6 quarts of water in a large pot. Set up ice bath with 6 cups ice and 6 cups water.

Make well in center of potatoes and sprinkle all over with the flour. Place egg and salt in center of well using a fork, stir into flour and potatoes. Once egg is mixed, bring dough together, kneading gently until a ball is formed. Knead for 4 minutes until ball is dry to touch.

Roll ball of dough into a ¾ inch diameter dowel and cut dowels into ¾ inch long pieces. As each dowel is cut into pieces, drop these pieces into boiling water and cook until they float to the top (about 1 minute). Continue with remaining dough, forming dowels, cutting into ¾ inch pieces and boiling. As the individual pieces float to the top of boiling water, remove them to ice bath. Let potato dough pieces sit several minutes in bath and drain from ice and water. Toss with ¼ cup of canola oil and store covered in refrigerator up to 48 hours until ready for the brown butter and bread crumbs prior to serving.

Twenty to Thirty minutes before serving, brown ½ cup of butter in a pan large enough to handle all of the potato dough pieces. Brown butter until it actually turns brown and reduce the heat to medium-low. Add all of the bread crumbs until most if not all of the butter is absorbed. Do not allow the bread crumbs to burn or darken too deeply. Remove bread crumbs from the pan, reserve in a bowl, and wipe pan clean. Repeat browning butter process with the remaining ½ cup of butter. Reduce the heat. Add the potatoe dough pieces and heat through for about 5 minutes on medium low heat. Add browned bread crumbs to pan, toss and combine, and heat through for another minute or two. Remove from the pan and immediately serve.

Cranberry Orange Relish

Finely grate 2 tsp. of zest from the orange. Cut away and discard peel and pith from orange, then cut sections free from membranes.

Pulse cranberries with zest, orange sections, sugar, and cinnamon in a food processor until finely chopped. Chill covered for at least 2 hours to allow flavors to develop. This relish is good for at least 3 days after preparing.

