

BEEF BRISKET WITH HONEY AND THYME
Pair with Alma Rosa Pinot Noir
By Lee & Bill Fallon, Annandale, Virginia

This recipe uses locally grown/raised beef, honey and herbs from rural Virginia creating a subtle but deeply flavored beef dish especially complimented by pinot noir wine from "Alma Rosa" in the St. Rita Hills of California.

2 pounds beef brisket (local from Pineville Farms, McGaheysville, VA)
1 ½ cups of pinot noir wine (Alma Rosa or other St. Rita Hills, CA pinot)
1 yellow onion
3 cloves garlic
3 teaspoons smoked paprika
Fresh ground black pepper
2 tablespoons chopped fresh thyme (local from Shenandoah Growers, Rockingham County, VA)
2- 3 tablespoons of honey (local from Gunter Honey, Berryville, VA)
1 tablespoon of olive oil
1 ½ cups of beef stock

1. Rough cut onion, garlic and mix in a bowl with 1 cup of pinot noir wine, 1 tablespoon each of local wildflower and Tupelo honey, 2 teaspoons of smoked paprika, fresh ground black pepper to taste and fresh, local thyme.
2. Place brisket in a shallow glass or ceramic dish, pour above ingredients over meat, and turn twice to coat, ending with fat side of the brisket up. Cover dish with plastic or foil and place in refrigerator for 3 - 4 hours or overnight.
3. Remove the brisket and pat dry. Reserve the marinade. Heat oil in oven safe deep dish or pot (such as a Dutch oven) on top of stove and brown 1 or both sides of the brisket (approximately 2 minutes per side).
4. Strain liquid marinade, discarding liquid. Add strained onions, garlic and thyme to browned brisket. Add 1½ cups beef stock and 1/2 cup pinot noir to cover the brisket.
5. Cover and cook in a pre-heated 325 degree oven for at least 3 hours.
6. Remove from oven, let brisket rest. Strain remaining cooking sauce, reserving liquid. To this liquid add 1 teaspoon (or to taste) each of local wildflower and Tupelo honey, 1 teaspoon of smoked paprika and 1 teaspoon tomato paste, stir well and reduce slightly. Add salt and pepper to taste. Slice brisket thinly across grain. Serve reduced pan sauce either over and/or next to brisket.
7. Serve with locally grown root vegetables such a baby potatoes, carrots and parsnips rough cut, boiled and lightly seasoned with local butter, salt and pepper.
8. Enjoy with Alma Rosa Pinot Noir red wine.

Locally grown foods for this recipe from Whole Foods in Fairfax, VA (703)-222-2058) including:

Beef Brisket from Pineville Farms, McGaheysville, VA (via Whole Foods meat counter, Fairfax, VA)

Wildflower and Tupelo honey from Gunter's, 100 Bee Line Lane, Berryville, VA 22611, Phone: (540) 955-1734

Fresh thyme from Shenandoah Growers, 3453 Koehn Dr., Harrisonburg, VA. 22802, Phone: (888) 390-6466