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Brisket with a Sweet and Sour Ginger Glaze

Developed by Executive Chef John Walsh

Serves eight

2 tablespoons olive oil
1 4- to 5-pound flat-cut beef brisket
1 cup red wine vinegar
1/2 cup rice wine vinegar
1/4 cup soy sauce
1 cup orange juice
1 cup ketchup
1/4 cup Hoi Sin
1 cup light brown sugar
2 teaspoons, garlic chopped
1/2 Vidalia onion chopped
2 teaspoon, Sambal
2-inch piece fresh ginger, peeled and chopped
1 tablespoon Australian Candied Ginger
1/2 red bell pepper, finely diced
1/2 yellow bell pepper, finely diced
2 tablespoons finely chopped fresh mint leaves
3 tablespoons finely chopped fresh cilantro leaves,
Salt and freshly ground black pepper
Yields 1 quart

Preheat oven to 350°F.

Heat olive oil in heavy large Dutch oven over high heat. Season brisket with salt and pepper. Add brisket to Dutch oven and sear until brown, about 5 minutes per side. Transfer brisket to plate.

Combine all ingredients and put in Dutch oven cover with parchment paper and double Reynolds wrap. Braise in oven for three hours.

Remove from oven and let rest for 30minutes remove brisket and set aside in warm place. Remove fat from sauce with ladle and reduce till thick. Slice brisket and serve with sweet and sour sauce.