

TASTING TABLE

Five-Spice Braised Brisket

A twist on the classic seder staple

BY JAKE COHEN 4/3/17

With Passover upon us, we've decided to take our [classic brisket recipe](#) for a new spin and tapped Leah Cohen of [Pig and Khao](#) to do the job. Cohen rubs five-spice powder on the meat before braising it in a broth of soy sauce, beef stock, charred ginger and scallions for a rich and aromatic centerpiece.

Be warned that the brisket is going to go fast, but, luckily, you'll be left with plenty of braising liquid. We insist you use it for just about everything from [cooking grains](#) to reducing into a glaze for topping [steak](#). This is truly the recipe that keeps on giving.

To learn more, read "[Party of Five-Spice](#)."

Five-Spice Braised Brisket

Recipe adapted from Leah Cohen, Pig and Khao, New York, NY

Yield: 8 to 10 servings



Prep Time: 20 minutes

Cook Time: 3 hours and 10 minutes

Total Time: 3 hours and 30 minutes



INGREDIENTS

8 ounces ginger, skin on
2 yellow onions, halved
3 tablespoons vegetable oil
One 4-pound brisket
3 tablespoons **five-spice powder**
Kosher salt and freshly ground pepper, to taste
8 cups beef stock
1 cup soy sauce
½ cup hoisin sauce
½ cup light brown sugar
10 garlic cloves
3 star anise
3 whole cloves
2 cinnamon sticks
1 bunch scallions, cut into 2-inch pieces

DIRECTIONS

1. Preheat the oven to 325°. Heat a cast-iron skillet over high heat. Place the **ginger** and onions in the pan and cook, turning as needed, until well charred, 6 to 8 minutes. Set aside.
2. In a 5½-quart Dutch oven, heat the oil over medium-high heat. Rub the brisket completely with the five-spice powder and season with salt and pepper. Sear the **brisket**, turning as needed, until golden brown, 5 to 7 minutes. Transfer the brisket to a plate.
3. Add 1 cup of the stock to deglaze the pan, and then return the charred vegetables and seared brisket to the pan. Add the remaining ingredients. Bring the liquid to a simmer, then cover the pot and place it in the oven. Cook until fork tender, 3 to 3½ hours.
4. Transfer the brisket to a cutting board and thinly slice against the grain. Divide between plates, pouring some of the braising liquid over each, then serve.