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Brisket in Plum Wine Sauce

Ingredients:

- 1 (3 lb) beef brisket
- 1 1/2 tsp kosher salt
- 1 1/2 tsp shallot powder ([\[link to ground powders\]](#))
- 1 1/2 tsp black pepper
- 1 tsp dried basil
- 2 cups roasted tomato sauce ([\[link to roasted tomato sauce recipe\]](#))
- 2 cups dry red wine
- 2 cups roasted plums, pitted
- 2 onions sliced in rings

Instructions:

Oven Method

1. Preheat your oven to 325°F (160°C).
2. Pat brisket dry and season on all sides with salt, shallot powder, pepper, and basil.
3. In a large roasting pan, place the brisket fat-side up.
4. In a separate bowl, combine roasted tomato sauce, red wine, and roasted plums. You can leave chunky or blend smooth and pour the mixture over the brisket. Cover with sliced onions.
5. Cover tightly with foil or a lid and bake for 3 to 3.5 hours, until the meat is fork-tender.
6. Let the brisket cool slightly, then slice against the grain. Return the slices to the sauce and reheat before serving.

Slow Cooker Method

1. Follow the same prep steps above and place everything into a slow cooker instead of a roasting pan.
2. Cook on HIGH for 4–5 hours or try the LOW Overnight Delight: cook on LOW for 8–10 hours until brisket is fork-tender.

Tips:

- This dish freezes beautifully. Slice and store in sauce to keep it moist.
- Make it a day ahead to deepen the flavors.
- Don't skip the roasted plums — they add a subtle, elegant sweetness that elevates the entire dish.