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4-Ingredient Passover Roast

Ingredients (for each 3 lb roast):

- 1 tablespoon kosher salt
- 3 to 5 large onions, sliced
- 1/2 bottle dry red wine
- 3 lb beef roast (brisket, chuck, French roast, or deckel)

Instructions:

1. Rub salt generously over both sides of the roast.
2. Slice onions. Use them raw or caramelize for deeper flavor.
3. Line the bottom of a roasting pan or slow cooker with half the onions.
4. Place the roast on top of the onions, then pile the rest of the onions over the roast.
5. Pour wine over the meat.
6. Cover tightly with foil or a lid.
7. Cook in the oven at 325°F for about 3 hours, until a fork-tender or meat thermometer inserted in the center of the roast reads 190°F for well-done.

Slow Cooker Method: Cook on low overnight (8-10 hours) using a slow cooker liner for easy cleanup.

Variations:

- Add a drizzle of liquid sugar (if you prefer a slightly sweet flavor)
- Mix in chopped shallots or crushed/chopped tomatoes to taste

To Serve: Let the roast cool slightly, then slice against the grain. Transfer the meat back into the pan with onions and braising liquid. This freezes beautifully and reheats like a dream.

Servings: Each 3 lb roast serves approximately 8.