

Saslove's Meat Market  
50 Byward Market Square  
(613) 241-9266

# TRIMMED BRISKET



## Cooking Directions

1. Bring the roast to room temperature and season.
2. Preheat the oven to 300°F and seal the roast pan with foil or a tight-fitting lid. Roast, sealed, at 300°F for about 1 ½ hours per kilo.
3. Halfway through roasting, turn the brisket over and moisten it by pouring in about 2-3 cups of pan sauce, au jus, or stock.
4. Roast uncovered for the final 30 minutes to develop a nice crust.
5. Cover loosely with foil and let it rest for 30 minutes. Slice against the grain.

**Cooked Temperature Reading: 185°F**

## Seasoning Suggestions

- Brown Sugar
- Mustard
- Garlic
- Cayenne

## Wine Pairings

- Pinot Noir
- Cabernet Franc
- Merlot
- Chianti

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