

# CELEBRATE HANUKKAH WITH SARSPARILLA-GINGER GLAZED SNAKE RIVER FARMS BRISKET

Make this year's menorah lighting celebration more memorable by adding a gourmet twist to dinner by serving Sarsaparilla-Ginger Glazed Snake River Farms Brisket and Pickled Red Onion–Blood Orange Marmalade.

The recipe is a creation of Robin Leventhal, a Seattle-area chef who was featured on season six of Top Chef. "I love the flavors in this recipe," said Leventhal. "Another plus is that much of the work can be done in advance. In fact, it's better if you make it two days ahead because braised meat gets tastier with time."

## Sarsaparilla-Ginger Glazed Snake River Brisket and Pickled Red Onion–Blood Orange Marmalade

### Dry Rub

- ¼ c. kosher salt
- 1 T. black pepper, freshly ground
- ¼ c. toasted coriander, ground
- 2 T. toasted cumin seed, ground
- 2 t. anise or fennel seed, ground
- 2 t. allspice, ground
- 2 t. ancho or chili powder

1. Toast ¼ c. coriander seeds in a dry skillet over medium-high heat until they are fragrant and turn dark golden brown; repeat with 2 T. cumin seed. Let cool before grinding with a mortar and pestle or spice grinder (a coffee grinder dedicated to spices).
2. Combine all the spices and grind well; then mix with kosher salt. This is enough for a 10- to 15-pound brisket.
3. Trim the excess fat from the brisket, leaving at least a ¼-inch fat cap. Lightly rub with vegetable or grape-seed oil and then spread the dry rub on both sides of the brisket. (If you start this two days ahead and let it rest overnight, the brisket will be that much more delicious!)

### Roasting Pan Prep

Turn oven on to 325°F.

- 2 large oranges, unpeeled, sliced into thin cross sections and placed across bottom of dish
- 2 large yellow onions, sliced ¼-inch thick, tossed with oil and sprinkled over oranges
- 5 cloves garlic, smashed, rough chopped and sprinkled over onions
- 1 inch ginger root, smashed, slivered and sprinkled over onions
- 2 t. dried thyme or 7 sprigs fresh thyme, sprinkled over onions
- 2 bay leaves

1. Place the spice-rubbed brisket fat side up on the bed of onions.
2. Cover tightly with foil and cook for 3½ hours at 350°F or until the internal temperature reaches 180°F.  
Next: Make the glaze and marmalade.

### Sarsaparilla-Ginger Glaze

- 16-oz. bottle of root beer, preferably a natural variety like Thomas Kemper
- 1 inch ginger root
- Pinch cayenne

1. Reduce the liquid until it coats the back of a spoon (nape).
2. When the brisket is tender, remove the foil, turn the oven up to 425°F and brush glaze over the top of the fat cap. Repeat every 5 minutes until the glaze is gone and a golden-brown skin has formed.
3. Remove the brisket from the pan and cool. (Be sure to save the braising liquid!) Skim excess fat. Once both are cooled, store the brisket in the braising liquid and reheat it the next day in the liquid. You could also glaze it the day it's served.

### Pickled Red Onion–Blood Orange Marmalade

Do ahead: In a saucepan bring to boil:

- 1 c. red wine vinegar
- 1 c. sugar
- ½ c. water
- 1 bay leaf
- 3 small or 2 large red onions

1. Cut the onions in half from root to top, with the skin left on. Place on an oiled sheet pan and roast in a 350°F oven for 45 minutes. Once the onions are tender, remove them from the oven, remove the outer skin and turn them over to cool.
2. Cut into ¼-inch dice, place in a container that will hold all the liquid and pour the brine over the cut onions.
3. Let chill in the refrigerator, ideally for a minimum of 24 hours, to pickle. These get better the longer they sit.  
Quick method: Dice the red onions, sauté on medium-low heat for 5 minutes, add brine and then cool.

### Marmalade

- 6 blood oranges
- 1 inch ginger root, peeled and grated
- 2 bay leaves
- 1 star anise pod
- ¼ t. cayenne
- 2 c. sugar
- 6 c. water

1. Cut the oranges in half and then place the cut side down on a cutting board to make slicing easier.
2. Slice each orange half into thin half-moons. Stack the slices and cut into ½-inch-wide pieces.
3. Remove any seeds and stems.
4. In a wide pan, add water and sugar, grated ginger, bay leaf and star anise and bring to a boil.
5. Add the cut oranges and any juice that spilled out.
6. Cover and cook on medium-high heat, stirring occasionally.
7. If the mixture is dry, add a little water or juice.
8. Do not leave unattended, and be sure to stir from the bottom to prevent scorching.
9. Once the orange peels are translucent and the mixture is thick and jamlike, chill.
10. Add the diced pickled red onions to the blood orange marmalade in a 1:3 ratio.  
(Hint: Keeping the onions separate will maintain their bright pink color and lend beauty to the final product.)
11. Taste for balance of sweet to tangy. Adjust with sugar or vinegar to your liking.