



## COOKING CLASSES

AT SUR LA TABLE

# PREP NOW, EAT LATER: HANUKKAH RECIPES

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

## Proteins

- 2 pounds brisket, trimmed

## Produce

- 1 yellow onion
- 4 garlic cloves
- 1 bunch fresh parsley
- 1 bunch fresh thyme
- 1 1/2 pounds carrots
- 1 shallot

## Refrigerated

- 2 eggs

## Pantry Items

- Vegetable oil
- Paprika (sweet is preferred)
- 4 ounces beef stock
- Bay leaf
- Black peppercorns
- Dried thyme
- 8 ounces tomato purée
- Kosher salt
- Honey
- Granulated sugar
- Vanilla bean paste or vanilla extract
- 6 ounces bittersweet or semisweet chocolate to dip macaroons (optional)

## Dry/Canned Goods

- 4 ounces pomegranate juice
- 1/4 cup pistachios
- 7 ounces sweetened shredded coconut

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- Chef's knife
- Slicing knife (optional)
- Cutting board

## Hand Tools/Gadgets

- Measuring cups and spoons
- Liquid measuring cup
- Mixing bowls (various sizes)
- Wooden spoons
- Tongs
- Colander
- Silicone spatula
- Small portion scoop (optional)
- Small offset spatula

## Cookware

- 4 quart or larger Dutch oven (if pressure cooker is unavailable)
- Large saucepan
- Large nonstick skillet

## Appliances

- Pressure cooker (optional but preferred)

## Bakeware

- 1 or 2 rimmed baking sheets
- Silicone baking mat or parchment paper
- Wire cooling rack

## Tabletop

- Large plate for resting brisket
- Serving plates or platters

## Other

- Aluminum foil

## **Pre-Class Mise en Place and Notes**

- Please gather all ingredients prior to class if you'll be cooking along.
- It's helpful to organize ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure your ingredients, but it's not necessary.
- We encourage you to prep all your ingredients before class, giving you more time to listen and watch the instructor.

### **Pressure Cooker Red Wine Vinegar Brisket**

1. We will be showing this method in class. If you choose the Dutch oven method, you can still follow along, but be aware that your brisket will take around 2 hours to cook in the oven.
2. If using the Dutch oven method, preheat the oven to 350°F and position racks in the lower and upper thirds of the oven.

### **Pomegranate Glazed Carrots with Toasted Pistachios**

1. Peel or thoroughly scrub carrots.

### **Coconut Macaroons with Chocolate Dip**

1. Preheat oven to 350°F.

**You will prepare all recipes and start the cooking process. If you choose the brisket oven method, you will finish the dish after class.**

## PRESSURE COOKER RED WINE VINEGAR BRISKET

**Yield:** 4 to 6 servings

Making brisket in a pressure cooker results in a delicious and tender dish—and this sauce makes it simply irresistible.

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*2 tablespoons olive oil*  
*2 pounds brisket, trimmed*  
*1 yellow onion, sliced*  
*4 garlic cloves, minced*  
*2 teaspoons sweet paprika*  
*1/2 cup beef stock*  
*1/4 cup red wine vinegar*  
*1 bay leaf*  
*1/2 teaspoon black peppercorns*  
*1 teaspoon dried thyme*  
*8 ounces tomato purée*  
*2 tablespoons fresh parsley, chopped plus more for garnish*  
*1 tablespoon fresh thyme, minced*

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**1. Pressure cooking method:** To a pressure cooker, add oil and select the sauté function. When the oil is hot and shimmering, add the brisket. Sear the brisket for 3 to 4 minutes on each side or until a golden crust develops. Remove the brisket from the pressure cooker and add the onions. Cook, stirring often, until the onions are soft and translucent, 4 minutes. Add the garlic and the paprika and cook for additional 30 seconds to one minute, until fragrant. Add the beef stock and the vinegar and deglaze the pressure cooker by scraping the bottom of the pan with a wooden spoon while the liquid simmers. Return the brisket to the pressure cooker and add the bay leaf, peppercorns, thyme and tomato purée. Close and lock the lid and select Pressure Cook, High and set the timer for 50 minutes. Manually release the pressure when the time is up.

**Oven roasting method:** Preheat the oven to 350°F with two racks placed in the lower and upper sections of the oven. To a Dutch oven set over medium-high heat, add the oil. When the oil is hot and shimmering, add the brisket. Sear the brisket for 3 to 4 minutes on each side or until a golden crust develops. Remove the brisket from the Dutch oven and set aside on a plate. Add the onions and cook, stirring often, until they are soft and translucent, about 4 minutes. Add the garlic and paprika and cook for additional 30 seconds to one minute, until fragrant. Add the beef stock and vinegar; deglaze the Dutch oven by scraping the bottom of the pan with a wooden spoon while the liquid simmers. Return the brisket to the Dutch oven and add the bay leaf, peppercorns, thyme and tomato purée. Cover the Dutch oven with the lid and transfer to a preheated oven. Cook for about 2 hours or until the brisket is fork-tender. Carefully remove the brisket from the oven and set it on the stovetop.

**2. Pressure cooking method:** Remove the brisket from the pressure cooker and transfer to a plate or cutting board. Cover the brisket loosely with aluminum foil and allow to rest for 10 minutes. Set the pressure cooker to sauté, high heat and bring the cooking liquid to a boil. Continue to boil until the liquid is reduced by half and slightly thickened. Turn off the pressure cooker and add parsley and thyme; stir to combine. Taste and adjust seasoning with salt and pepper.

**Oven roasting method:** Remove the brisket from the Dutch oven and transfer to a plate or cutting board. Cover the brisket loosely with aluminum foil and allow to rest for 10 minutes. Return the Dutch oven to the stovetop set over medium-high heat and bring the cooking liquid to a boil. Continue to boil until the liquid is reduced by half and slightly thickened. Take the Dutch oven off the heat and add parsley and thyme; stir to combine. Taste and adjust seasoning with salt and pepper.

**3. To serve:** Transfer the brisket to a cutting board and cut against the grain into 1/4 to 1/2-inch thick slices. Transfer the slices to a serving platter and pour the reduced pan sauce over the slices. Serve immediately garnished with chopped parsley.

## POMEGRANATE GLAZED CARROTS WITH TOASTED PISTACHIOS

**Yield:** 4 servings

A fun way to dress up carrots, this recipe's sweet-tart pomegranate and crunchy pistachios make for a simple yet decadent side dish.

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*2 tablespoons kosher salt*  
*1 1/2 pounds carrots, peels and sliced in half*  
*2 tablespoons olive oil*  
*1 small shallot, minced*  
*1/2 cup pomegranate juice*  
*3 tablespoons honey*  
*3 tablespoons fresh parsley, chopped*  
*1/4 cup pistachios, toasted and chopped*  
*Flaky sea salt for finishing*

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- 1. To blanch the carrots:** Set up an ice water bath and set aside. To a large saucepan, bring 4 quarts of water to a boil; add 2 tablespoons of salt once the water is boiling. Add the carrots and cook until barely fork-tender, about 3 minutes. Pour the carrots and water through a colander to drain the water. Transfer the carrots to the ice water bath to cool. Once the carrots are cool, remove them from the ice bath, drain and set aside.
- 2. To prepare the glaze:** To a large nonstick skillet set over medium heat, add 2 tablespoons of oil. When the oil is shimmering, add the shallots and cook until the shallots are softened but not browned, 2 to 3 minutes. Add the pomegranate juice and honey, stirring to combine. Simmer until the liquids reduce to form a glaze, about 3 to 4 minutes. Add the carrots and cook until just heated through. Remove the skillet from heat. Taste and adjust seasoning with salt and pepper.
- 3. To serve:** Transfer the carrots to a serving platter, top with parsley, pistachios and finishing salt.

## COCONUT MACAROONS WITH CHOCOLATE DIP

**Yield:** *about 30 bite-sized pieces*

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*7 ounces sweetened shredded coconut*

*2 large egg whites*

*1/2 cup granulated sugar*

*1/2 teaspoon vanilla bean paste*

*1/8 teaspoon fine kosher salt*

*6 ounces bittersweet chocolate, melted and cooled to room temperature (optional)*

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Preheat oven to 350°F. Place rack in the center of the oven. Line a rimmed baking sheet with a silicone baking mat or parchment paper

1. To make macaroons: To a medium bowl add coconut, egg whites, sugar, vanilla and salt. Using a silicone spatula, mix well. With a small scoop or a tablespoon, portion the mixture into mounds onto a prepared baking sheet, spacing the cookies 1-inch apart. Transfer to a preheated oven and bake until tops turn golden, 25 minutes. Rotate the baking sheet back to front after twelve minutes. Cool completely before dipping.

2. **To chocolate dip (optional):** Using an offset spatula, transfer macaroons to wire racks to cool completely. When cool, dip the bottom of each macaroon in the melted chocolate and place on a parchment-lined baking sheet. Refrigerate until firm, 15 to 20 minutes. Macaroons are best served freshly baked but can be stored in an airtight container at room temperature for up to week.

### **Recipe variations:**

- Add 1 tablespoon fresh lemon or orange zest for a citrus macaroon.