**Brisket with Root Vegetables**

Serves 4-6

2 tablespoons extra-virgin olive oil

1 (3 pound) first cut brisket

1 teaspoon salt

1 teaspoon freshly ground pepper

½ cup port wine

1 cup sweet onions, sliced

1 sprig fresh thyme

1 bay leaf

1 cup beef stock

1 tablespoon tomato paste

½ cup carrots, peeled and sliced

½ cup parsnip, peeled and sliced

Preheat oven to 325 degrees.

Season the brisket with salt and pepper.

Add all the ingredients to a roasting pan.

Cover with foil and place on the center rack in the oven.

Roast for 5 hours.

Discard the thyme sprig and bay leaf.

Let the brisket rest for 30 minutes covered.

Place the meat and the vegetables on a latter.

Remove the fat from the juice and place the juice in a small saucepan and reduce by half.

Cut the brisket against the grain and serve with vegetables and sauce on the side.

When using for BBQ sandwiches, still slice against the grain while topping with favorite BBQ sauce.