

Mixed Mushroom Brisket Soup

I bought a large brisket. Half went into the slow cooker with a jar of salsa for tacos, and the other half I diced up for an earthy, autumnal, meaty mushroom soup. ([This recipe](#) served as my jumping off point.) Later in the week, I added leftover rice for one lunch, and leftover white beans for the next. That brisket stretched for days, which made a tough week a little bit easier.

Serves 4

1 pound brisket, about half the fat cap trimmed and the rest left on, cut into small cubes
2 tablespoons olive oil
1 medium onion, diced
2 stalks celery, diced
1 large carrot, diced
2 tablespoons minced garlic
1/2 teaspoon dried thyme (or 1 teaspoon fresh)
1 pound mixed mushrooms, trimmed and sliced
2 cans low-sodium beef broth
2 tablespoons sherry

In a large soup pot, warm the oil over medium-high heat. Brown the brisket on all sides. Remove with a slotted spoon. The beef will have given off some fat. Before proceeding, see how much fat is in the pot. You want about two tablespoons total. (Add a bit more oil if you have less than that, and if you have more, pour some fat off.)

Add the onion, celery, carrot, garlic, and thyme, and season with kosher salt and pepper. Saute until the vegetables begin to brown, about 10 minutes. Add the mushrooms. Saute for 5 minutes longer.

Return the brisket to the pot, and pour in the broth and sherry. Bring to a boil, then reduce heat to very low and simmer, partly covered, until brisket is thoroughly cooked, and the meat and vegetables are very tender, about 1 hour. Serve hot. (If you have leftovers, stretch the soup with cooked rice, barley, quinoa, wheat berries, or beans.)