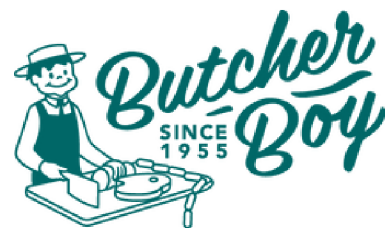


BRISKET



Serves 6-8 with leftovers

Rewarms well

Great leftovers

Ingredients

Flavor Step

Sauce for Braised Beef

- 1 package dried onion soup mix
- 3 medium onions, thinly sliced
- 2 celery ribs, chopped
- 1 cup bottled chili sauce
- 1 bottle lager beer
- 1/2 cup water



-
- (1) 4-5 pound beef brisket
 - Salt and freshly ground black pepper to taste
 - Water or beef stock if necessary

Preheat oven to 350* F

FLAVOR STEP

Combine the ingredients in a large Dutch oven with a cover or a covered casserole. Put the meat in and spoon some of the sauce over the top.

Cover the pot and back in the center of the oven for 2 1/2 to 4 hours. Check the meat after 2 1/2 hours to see if it's fork-tender. If not, cook until done.

Degrease the sauce, taste for salt and pepper, slice the meat, and serve it in the sauce immediately. If the sauce seems too thick, dilute it with a little water or stock.

Adapted from *The Complete Meat Cookbook*,
Bruce Aidells and Denis Kelly