

Beef Brisket

Linda Jones

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

5 pounds beef brisket
1/2 cup sherry
1 envelope dry onion soup

Spoon 1/4 cup of sherry over the meat.
Marinate at room temperature for two hours,
turning one or two times.

In a bowl, mix the remaining sherry with the dry
soup. Spoon over the meat. Do not add salt.

Preheat the oven to 350 degrees.

Wrap the roast with the sherry/ soup mixture in
heavy-duty foil, securing well.

Bake for five hours.

Refrigerate.

Before serving, cut the meat in thin slices in the
cooking liquid.

Heat for one hour at 350 degrees.

Per Serving (excluding unknown
items): 7248 Calories; 602g Fat
(77.5% calories from fat); 385g
Protein; 9g Carbohydrate; 0g
Dietary Fiber; 1657mg Cholesterol;
1460mg Sodium. Exchanges: 54
1/2 Lean Meat; 84 Fat.