

---

# Marinated Brisket of Beef

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**1 four to five pound brisket of beef**

**1 cup burgundy wine**

**3 ounces liquid smoke flavoring**

**5 ounces Worcestershire sauce**

**1/2 cup tarragon vinegar**

**seasoning salt**

**celery salt**

**garlic salt**

Place the brisket into a large sealable Ziploc bag. Sprinkle the brisket with seasoning salt, celery salt and garlic salt.

In a separate bowl, combine the wine, liquid smoke, Worcestershire sauce and vinegar. Mix well. Pour the mixture into the Ziploc bag. Seal the bag. Turn the meat in the bag to cover the meat.

Marinate the beef for twenty-four hours, turning occasionally.

Cook in the oven at 250 degrees for five hours.

Refrigerate for twenty-four hours before serving.

Can be warmed or served cold.

Yield: 6 to 8 servings

## **Beef**

---

*Per Serving (excluding unknown items): 150 Calories; 1g Fat (5.7% calories from fat); 4g Protein; 34g Carbohydrate; 1g Dietary Fiber; 2mg Cholesterol; 1697mg Sodium. Exchanges: 0 Fat; 2 1/2 Other Carbohydrates.*