

# Sweet and Savory Brisket (Slow Cooker)

Chris Snyder - Boulder, CO

Casseroles, Slow Cooker & Soups - Taste of Home Magazine

## Servings: 8

*1 3- to 3-1/2 lb beef brisket,  
cut in half  
1 cup ketchup  
1/4 cup grape jelly  
1 envelope onion soup mix  
1/2 teaspoon pepper*

## Preparation Time: 10 minutes

### Slow Cooker: 8 hours

Place half of the brisket in a five-quart slow cooker.

In a small bowl, combine the ketchup, jelly, soup mix and pepper. Spread half over the meat. Top with the remaining meat and ketchup mixture. Cover.

Cook on LOW for eight to ten hours or until the meat is tender.

Slice the brisket. Serve with the cooking juice.

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Per Serving (excluding unknown items): 160 Calories; 8g Fat (43.2% calories from fat); 6g Protein; 18g Carbohydrate; 1g Dietary Fiber; 21mg Cholesterol; 814mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Fat; 1 Other Carbohydrates.