

Rose's Brisket

Rose Michniacki - Hudson's Novi

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

*1/2 cup barbecue sauce
1/2 cup soy sauce
1/2 cup dry red wine
1/2 cup water
1/2 envelope dry onion soup
mix
1 teaspoon garlic salt
1/2 teaspoon dried
marjoram leaves
1/2 teaspoon pepper
1 onion, chopped
1 whole beef brisket*

Preheat the oven to 400 degrees.

In a small bowl, combine the barbecue sauce, soy sauce, red wine, water, dry soup mix, garlic salt, marjoram and pepper. Place the brisket in a flat baking dish. Pour the sauce over the brisket. Sprinkle with the onion. Cover tightly with foil.

Bake for 15 minutes. Reduce the heat to 350 degrees.

Bake for 90 minutes or until tender when tested with a fork.

To serve: Cut against the grain.

(Brisket cuts much better if cooked a day ahead and refrigerated overnight. Reheat in the cooking liquid.)

Per Serving (excluding unknown items): 1011 Calories; 63g Fat (60.8% calories from fat); 50g Protein; 41g Carbohydrate; 6g Dietary Fiber; 166mg Cholesterol; 11526mg Sodium. Exchange: Grain(Starch); 5 1/2 Lean Meat; 1/2 Vegetable; 8 1/2 Fat; 1 Other Carbohydrates.