



Noreen's Kitchen

Slow Roasted Beef Brisket

Ingredients

1 whole beef brisket 8 to 10 pounds	½ cup dry onion soup mix
4 carrots roughly cut	1 teaspoon dried, crushed rosemary
4 stalks of celery roughly cut	4 bay leaves
1 large onion, thickly sliced	4 cups water

Step by Step Instructions

Preheat oven to 300 degrees.

Place celery and carrots in the bottom of a deep roasting pan.

Place brisket, fat cup up, on top of the carrots and celery.

Arrange onion slices around the brisket.

Sprinkle onion soup mix generously over the top of the brisket. Sprinkle rosemary and bay leaves on top as well.

Pour water into the bottom of the roasting pan.

Cover with parchment if desired then double seal the pan with aluminum foil.

Roast for a minimum of 6 hours and check to see if the brisket is done. If not return it to the oven for an addition hour to hour and a half.

When brisket is tender all the way through a the thickest part of the meat, remove from oven and allow to rest for two hours before slicing.

When slicing the brisket, you will want to use a sharp carving knife and slice diagonally across the grain of the meat. When you look at your slice it should not have long strings of meat running horizontally. It should have a short grain that runs vertically across the slice. Slicing diagonally will achieve this. Start at the narrow end of the brisket and slice your way back toward the wider end diagonally. This will give you the perfect, tender, melt in your mouth experience you are going for.

Leftover brisket should be stored in an airtight container in the refrigerator for no longer than ten days. It can also be frozen in sealed containers or zip top freezer bags for later use.

ENJOY!