

Recipe for: Beef Brisket

From: Rebecca R. Nixon - Myrtle, Maude & Mabel's, Covington, IN

I hope you give this recipe a try. It is always a crowd pleaser at my home.

INGREDIENTS

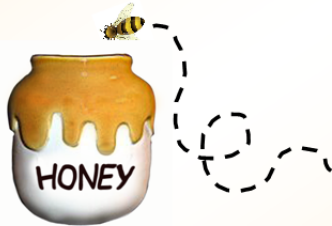
3 or 4-lb beef brisket/roast  
2 medium onions, sliced

Marinade:

1/3 cup honey  
1/2 cup water  
1/2 cup chili sauce  
1/2 tsp garlic powder  
Pinch of salt and pepper

Put brisket into roasting pan and cover with sliced onions. Mix together ingredients for the marinade. Pour over meat and onions. Cover and marinate for 3-4 hrs in fridge. Preheat oven to 325°F. Bake 3 to 3½ hrs until meat is tender.

This dish is wonderful paired with garlic mashed potatoes and sautéed green beans w/onions. You can shorten marinating length if you don't have time, it will still be great!



Servings: 4-5

