

BRAISED BEEF BRISKET

Recipe is from Lee Drummond - The Pioneer Woman

This recipe is perfect for those intimidated by making brisket - it's easy and versatile! You can make brisket sandwiches, brisket nachos or serve it over mashed potatoes. I usually use a 5 lb. brisket and cut all the ingredients in half.

Ingredients:

2 cans Beef Consomme
1/2 cup Lemon Juice
1-1/2 cup Soy Sauce
5 cloves Chopped Garlic
2 Tablespoons Liquid Smoke
10 pounds Beef Brisket

Directions:

Combine first five ingredients in large roasting pan (a disposable is just fine). Place brisket in the marinade, fat side up. Cover tightly with foil. Marinate in refrigerator for 24-48 hours. When ready to cook, place pan covered in foil into a 300-degree oven. Cook brisket for approximately 40 minutes per pound.

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When fork-tender, transfer whole brisket to a cutting board. Slice against the grain and place slices back into the cooking liquid. Serve immediately, spooning juice over the slices. Barbeque sauce may be used, if preferred.

You may store pan in fridge for up to two days or freeze for use at a later date. If fat collects and hardens at the top, remove and discard.

Brisket is great with mashed potatoes, with the juice spooned over the top. It's also great on a sandwich with melted cheese.



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