

BEEF BRISKET

Ellen's family gathering meal

INGREDIENTS

1 can Campbell's beef
consommé (not broth)

1/2 cup soy sauce

2 Tbls. liquid smoke

3 Tbls. Worcestershire
sauce

2 Tbls. white vinegar

1 beef brisket, non-
corned

DIRECTIONS

1. Mix liquids together and pour over untrimmed brisket; marinate at least 4 hours (overnight is best).
2. Remove beef from marinade, reserving marinade; place beef in large, flat pan.
3. Bake covered, at 275 degrees until tender (about an hour per pound), adding marinade as needed to keep moistened.
4. Remove cover during final 30-45 minutes of baking to allow browning.
5. Remove beef from pan and allow to rest, covered, for about 20 minutes; slice thin.
6. Deglaze pan juices for a sauce and serve with meat.

NOTES

Leftovers can be refrigerated for up to 5 days and are better on the second day-this is a great cook-ahead entree. Leftovers can also be frozen with degreased pan juices.