

B-J's Family Favourite Recipes

Jackye's Beef Brisket

This one is also my mom's



Ingredients

4-5 (US) lb. flat brisket.
2½ (US) lb. potatoes
2 carrots
1 med. onion, diced
1 pack (225 g) mushrooms, diced
½ cup red cooking wine
1 can onion soup
½ cup ketchup
½ cup water
Clove garlic, chopped

Photo to
follow

Method

Preheat oven to 350F/180C/gas 4
Brown the meat. Cook the potatoes in boiling water
Drain and peel when cool enough to handle.
Salt and pepper the meat and sauté together with
the onions, mushrooms and some garlic in some oil.
Mix in the soup, wine, water and the ketchup, coat
a roasting pan with oil and put the meat in together
with carrots. Then pour mixture over the meat.
Arrange the potatoes around the meat and cook for
½ hour, then turn the temperature down to 325F/170C/gas 3
until tender. Let cook and slice - reheat for at least 1
hour in gravy.

Family Favourite Recipes

Compiled, designed and produced by Stan Rose for British-Jewry

Recipe No.
6