

Barbecued Beef Brisket

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A mouthwatering, classic dish, this beef brisket will fall apart in your mouth. The brisket is marinated overnight in homemade barbecue sauce before being slowly cooked with fresh carrots and potatoes. The result is a tender brisket swimming in a savory barbecue sauce that will be an instant hit for family dinners or holiday meals.

Serve with fresh salad or additional vegetables, and a glass of red wine for a memorable meal.

Ingredients:

3 ½ lb beef brisket.
5 carrots, peeled and cut into one-inch chunks
5 medium red potatoes, unpeeled, quartered
3 medium onions, sliced
1 cup of ketchup
1 cup of water
2 tablespoons of onion, minced
2 tablespoons of cider vinegar
1 tablespoon of horseradish
1 tablespoon of mustard
Salt and pepper

Directions:

1. In small bowl combine ketchup, water, minced onion, cider vinegar, horseradish, mustard and pepper.
2. Place beef brisket in a shallow glass baking dish. Pour marinade over beef, and top with sliced onions. Cover and refrigerate overnight to marinate.
3. Preheat oven to 375 degrees F (190 degrees C). Bring brisket to room temperature and bake, covered, for 3 hours.
4. Add carrots and red potatoes to baking dish. Baste beef brisket with juices. Cover and continue baking 1 hour more or until beef and vegetables are tender.

Serve, using the juices as sauce.

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